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# APPENDIX

## 1. Consultation Form



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 INTERNASIONAL

**CONSULTATION FORM**  
**CULINARY INNOVATION AND**  
**NEW PRODUCT DEVELOPMENT**

Name : Anthony Nicholas P.....  
 Student Number : 271100910023  
 Advisor : .....

No	Date	Topic Consultation	Name/ Signature
1	06/04	Menu & Recipe Consult.	<i>[Signature]</i>
1	8/12	Approval page	<i>[Signature]</i>
2	8/12	financial aspect consult.	<i>[Signature]</i>
4	2/12 2022	Nutrition Fact	<i>[Signature]</i>
5	23/12 2022	Approval 1 page	<i>[Signature]</i>
6	23/12 2022	chapter 7	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
7	23/12 2022	chapter 2 & 3	<i>[Signature]</i>
8	23/12 2022	chapter 4 & 5	<i>[Signature]</i>
9	23/12 2022	bibliography	<i>[Signature]</i>
10	23/12 2022	appendix	<i>[Signature]</i>
	23/12 2022		
	23/12 2022		

## 2. Approved Recipe

Recipe Name : Plant Based Soursop Custard Pie

Yield : 1 portion

Main Ingredients : 1kg Soursop fruit

Ingredients :

Pie Crust

- 175gr Pastry Flour
- 20gr Water
- 25gr Soursop fruit
- 40gr Sugar
- 2gr Salt
- 85gr Vegan Butter

Filling

- 150gr Soursop Fruit
- 90gr Palm Sugar
- 60ml Corn Syrup
- Vanilla Extract
- 200ml Soy Milk
- 10gr Powdered Soursop Leaf

Method :

Dough

1. Mix the flour with sugar and butter.
2. Add water and soymilk then knead until it is mixed.
3. Roll until it is flat and shape it into the pie mould.
4. Put out the weight and let it cool then push out from the mould.

Fill

1. Peel the soursop and cut it into pieces.
2. Removes its seeds and blend until it is smooth.
3. Mix the puree with palm sugar, corn syrup, and some vanilla extract.
4. Pour the custard filling into a pie crust.
5. Heat up for 5 minutes at 160° C then let it chill in the freezer for 30 minutes.
6. Pull out from the freezer and the pie is ready to be served.

### 3. Sensory Test



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### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 18 November 2022  
**NAME** : Anthony Nicholaus Pranoto  
**NIM** : 2074130010080  
**PRODUCT** : Plant based soursop pie  
**ADVISOR** : Arya Putra Sudjaja, SE

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	X	√	√	√
Panelist 2	X	X	X	X	X
Panelist 3	X	√	√	√	√
Panelist 4	√	√	√	√	√
Panelist 5	√	√	√	√	√
Panelist 6	√	√	√	X	√
Panelist 7	√	√	√	X	√
Panelist 8	√	√	√	X	√
Panelist 9	X	√	X	X	X
Panelist 10	X	√	X	X	X

**NOTES** :

- Crust needs improvement, filling taste a bit weird.



### 4. Product Label

