

CHAPTER 5

CONCULIONS AND SUGGESTIONS

5.1 GENERAL SUMMARY OF THE END PRODUCT

Red Bean Tempe Balls is a traditional snack product made from red bean tempeh. This product is suitable for everyone because this product is what makes it different from the others, namely it is more fibrous than ordinary soybeans, and is also a vegetable product. Buy this product to experience a new sensation, namely red bean tempeh which is processed into traditional snacks.

5.2 SUGGESTIONS FOR THE FURTHER DEVELOPMENT

Suggestions for products to be more attractive, explore other than red beans and develop new variants and remain consistent in making plant-based food products. . Look for other alternatives to replace the basic ingredients to make it healthier and still delicious.

5.3 BENEFIT OF THE STUDY

1. Learn how to create a new product. by developing recipes to get advice from experts, making reports to get approval from lecturers
2. Learn the types of legumes and how to manage them
3. Learn how to make the financial aspects of variable costs to breakeven

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APPENDIX

Appendix 1. DESIGN AND LOGO OF THE PACKAGING



Figure 56. logo design



Figure 57. packaging design

Appendix 2. SUPPLIER LIST

1. Red Bean
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
2. Shallots
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
3. garlic
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
4. Chili
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
5. Garam
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
6. Chicken powder
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
7. Aromatic ginger
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
8. Coriander
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
9. Lime leaves
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
10. Cooking oil
Superindo

Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227

11. All purpose flour

Superindo

Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227

12. egg

Superindo

Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227

13. Tempeh yeast

Tokopedia (Luxury Projects Indo)
Kota Depok

Appendix 3. SCANNED APPROVED RECIPE



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
 CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 28 October 2022
NAME : Valensya Veronica
NIM : 2074130010004
PRODUCT : Bola-bola tempe
ADVISOR : Heni Adhianata, S.T.P., M.Sc

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


NOTES :

- Inovasinya apa ?
- Everything is acceptable



Figure 58. Scanned Approved Recipe

Appendix 4. CONSULTATION FORM



Academik Kuliner & Pastry
OTTIMO
INTERNASIONAL
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

CONSULTATION FORM
OTTIMO
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Nalensya, Veronica, W
Student Number : 2024120010004
Advisor : Ms. Heni Adhianata

| No | Date | Topic Consultation | Name/ Signature |
|----|---------------------|---------------------------|--------------------|
| 1. | 19/12 ²² | background of the study | <i>Nalensya</i> |
| 2. | 22/12 ²² | Pembuatan tempe | <i>Nalensya</i> |
| 3. | 23/12 ²² | Reused Recipe | <i>Nalensya</i> |
| 4. | 26/12 ²² | product processing method | <i>Nalensya</i> |
| 5. | 28/12 ²² | Nutrition Fact | <i>Nalensya</i> |
| 6. | 30/12 ²² | Product selling Price | <i>Nalensya</i> |

| No | Date | Topic Consultation | Name/ Signature |
|-----|--------------------|--|--------------------|
| 7. | 3/1 ²³ | Table of contents | <i>Nalensya</i> |
| 8. | 6/1 ²³ | Financial Aspect | <i>Nalensya</i> |
| 9. | 8/1 ²³ | Variable cost | <i>Nalensya</i> |
| 10. | 9/1 ²³ | Bibliography | <i>Nalensya</i> |
| 11. | 10/1 ²³ | Appendix | <i>Nalensya</i> |
| 12. | 13/1 ²³ | Table of nutrition Red bean tempek & Red bean tempeh balls | <i>Nalensya</i> |

Figure 59. Consultation Form