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APPENDIX

1. Approved Recipe

Recipe Name : Purple Yam and Miana Leaves Noodle
TITLE OF C&D : High Antioxidant Noodle from Purple Yam and Miana Leaves with
Drying Method
Yield : 1 portion
Main Ingredients : Purple Yam and Miana Leaves
Ingredients :
- 100 gr Miana leaves
- 40 gr Purple yam flour
- 13 gr Egg
- 12 gr Tapioca starch
- 25 gr All purpose flour
- 1 gr Salt
- 30 mL Water

Method :

Miana Leaves Powder

1. Rinse and clean the miana leaves
2. Dehydrate the miana leaves for 36 hours
3. Grind the miana leaves
4. Sieve with mesh 80

Purple Yam and Miana Leaves Noodle


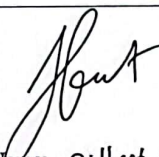

1. Mix the dry ingredients such as purple yam flour, all purpose flour, miana leaves powder, tapioca, and salt.
2. Whisk the egg add it to the dry mixture
3. Add the water gradually until it forms a smooth dough
4. Rest the dough 30 minutes
5. Roll the dough and cut it into noodles
6. Dry the noodle for 90 minutes in 80°C
7. Boil the noodle to use

RECIPE BACKGROUND

Miana leaves noodle with purple yam as base contains high anthocyanin that is well-known for the antioxidant activity. The ability of anthocyanins to stop the oxidation process that naturally happens has been measured using a variety of antioxidant tests. Both miana leaves and purple yam are good sources of anthocyanin so it is making this noodle high antioxidant.

Student Name : Cicilia Yoselvina

NIM : 2174130010018

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Nani Indah, M.Sc Date: 21 Maret 2023	 Name: Gilbert Yover H Date: 21 Maret 2023	 Name: Ryan Yermania Date: 29 Maret 2023

2. Approved Sensory



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 INTERNASIONAL
CULINARY ARTS, GASTRONOMY, BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 6 April 2023
NAME : Cicilia Yoselvina
NIM : 2174130010018
PRODUCT : Mie ubi ungu dan miana
ADVISOR : Novi Indah Permata Sari, S.T., M.Sc

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

NOTES :

- Tolong di perbaiki texture mie nya seperti mie pada umumnya
- Dibuat lebih panjang mienya yaa



3. Consultation Form



Akademi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL
CULINARY ARTS - CATERING - BAKING & PASTRY ARTS

CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Cicilia Yoselvina
 Student Number : 2174130010018
 Advisor : Novi Indah Permata Sari,
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No	Date	Topic Consultation	Name/ Signature
1	2-3-23	konsultasi produk	 Ms. Novi
2	13-3-23	konsultasi produk	 Chef Gilbert
3	13-3-23	Konsultasi produk	 Chef Jerry
4	29-3-23	Approval recipe	 Ms. Novi
5	14-5-23	Konsultasi Bab I, II, III	 Ms. Novi
6	29-5-23	Revisi proposal	 Ms. Novi

No	Date	Topic Consultation	Name/ Signature
7	29-5-23	Revisi proposal	 Chef Gilbert
8	11-7-23	Konsultasi Bab N & V	 Ms. Novi
9	11-7-23	Konsultasi resep	 Chef Gilbert
10	7-8-23	Revisi laporan	 Chef Gilbert
11	8-8-23	Revisi laporan	 Chef Jerry
12	8-8-23	Revisi laporan	 Ms. Novi

4. Systematic Process Documentation

1) Ingredients of purple sweet potato and miana leaves noodle



2) Making the dough



3) Roll the noodle dough



4) Shaping the noodle



5) Drying the noodle

