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APPENDIX

1. Approved Recipe




- Recipe Name : KALDU KEPITING BUBUK
TITLE OF C&D : CRAB SHELL-BASED BROTH POWDER AS A SEASONING
PRODUCT USING DEHYDRATION METHOD
Yield : 430 gr
Main Ingredients : 600 gr crab shell (specifically rajungan or blue crab)
- Ingredients :
- 110 gr garlic, peeled
 - 80 gr onions, peeled
 - 150 gr shallots, peeled
 - 40 gr candlenut, roasted
 - 30 gr salt
 - 17,5 gr sugar
- Method :
1. Clean the crab, use a brush for the shell and remove its gills and clean the guts
 2. Steam crab for 5-7 minutes
 3. Separate crab meat from the shells and then pat dry the shells
 4. Bake crab shells in preheated oven at 100°C for 2 hours
 5. While waiting, blend the rest of the ingredients using a blender or food processor. Add 2-3 tbsp of cooking oil if needed
 6. Cook the spice paste on a medium-low heat until the water content reduces or the paste becomes dryer
 7. When the crab shells are done and reach the desired dryness, take it out of the oven and blend until it becomes powder. Sift the powdered crab shells for smoother result
 8. Add in the powdered crab shells to the cooked spice paste and stir well
 9. Thinly spread the broth mixture paste on a parchment paper and put it inside a dehydrator. Set it to 60°C for 2 hours. Check once in a while so it doesn't get burnt
 10. When it's done, take it out of the dehydrator, blend until it becomes powdered broth. Sift the broth powder for finer result, blend again if needed

RECIPE BACKGROUND

Rajungan or also known as blue crab are usually taken only for the meat and leaves a lot of shell waste. Some people use the shells to make flour but no one has used it as a seasoning. Crab shells have a fairly strong taste and can also give a distinctive crab savour, so it would be a shame if they were not used to enhance the flavour of foods.

Student Name : Natasha Cecillia Anggono

NIM : 2174130010006

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Anthony Supto Date: 21 / 3 / 23	 Name: Yohana Date: 21 / 3 '23	 Name: ELIJAH Date: 21. MARET '23

2. Approved Sensory



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNACIONAL
CULINARY ARTS, CATERING, BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 31 March 2023
NAME : Natasha Cecillia Anggono
NIM : 2174130010006
PRODUCT : Kaldu keping bubuk
ADVISOR : Anthony Sucipto, A.Md.Par.


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

NOTES :

- Taste good just lacking a little bit of the umami that usually you can taste from a stock powder









3. Consultation Form




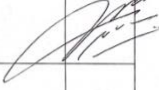


OTTIMMO
INTERNASIONAL
PRODUKSI, INOVASI, KREATIVITAS, BERKUALITAS & BERKEMAJUAN

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Melatha...Gailisa...Anggoro...
 Student Number : 2124190010006
 Advisor : Anthoni...Prasetya

No	Date	Topic Consultation	Name/Signature
1.	2/3/23	konsultasi judul	
2.	7/3/23	konsultasi resep	
3.	20/3/23	konsultasi resep & proses trial	
4.	20/3/23	konsultasi proses	
5.	21/3/23	konsultasi product	
6.	3/5/23	kontrol bab 1	

No	Date	Topic Consultation	Name/Signature
7.	4/5/23	kontrol bab 2,3 dan acc proposal	
8.	26/6/23	kontrol bab 4&5	
9.	30/4/23	kontrol bab 4&5	
10.	21/5/23	tes produk	

4. Systematic Process Documentation

1.) Separate crab shells and crab meat



2.) Baked crab shells



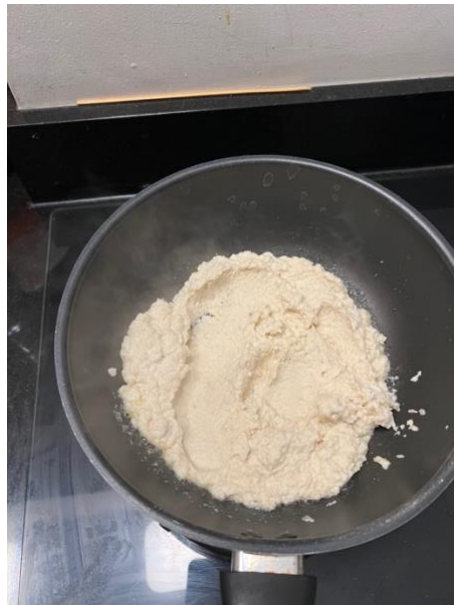
3.) First blending and sifting process



4.) Prepare the aromatics



5.) Cooking the spice paste



6.) Cooked spice paste mixed with the crab shell powder before put in the dehydrator



7.) The powdered broth after dehydrated and blended

