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APPENDIX

1. Approved Recipe

Recipe Name : PEMPEK
TITLE OF C&D : UTILIZING OF KEPOK BANANA (*Musa Paradisiaca fa. typica*)
STARCH USING DRYING METHOD IN MAKING OF PEMPEK
Yield : 1-2 portion
Main Ingredients : mackerel fish

Ingredients (Kepok Banana Starch) :

- 1 kg raw kepok banana
- 2 l water

Method (Kepok Banana Starch) :

1. Peel 1 kg of raw kepok banana
2. Slice the banana and soak in water
3. Blend the banana with all the water
4. Strain the puree and squeeze out all the water until the residue is dry
5. Leave it for 12 hours until the starch settles
6. Remove the water and collect the starch in the bottom of the bowl
7. Dehydrate for 24 hours until dry
8. Blend the starch and strain with mesh 80

Ingredients (Pempek) :

- 500 gr mackerel fish
- 400 gr kepok banana starch
- 100 gr sago flour
- 200 ml water
- 8 pcs garlic
- Salt and pepper to taste
- 1 tsp mushroom powder
- 1 egg white

Ingredients (Cuko) :




- 250 gr brown sugar
- 500 ml water
- 25 gr chili
- 1 tbs Tamarind
- 1 sdt mushroom powder
- 1 tbs vinegar

Method (Pempek) :

RECIPE BACKGROUND (50 – 100 WORDS)

Pempek is a dish from Palembang, Indonesia. It consist of mackerel fish as main ingredient. The texture is chewy because it contains sago flour. Kepok bananas have a high starch content. The amylose content in kepok bananas is smaller than the amylopectin content. Therefore the starch from kepok bananas is believed to be able to give chewiness to food. For this recipe I'm using kepok banana starch as an alternatif of sago flour.

Student Name : Shiva Meirafayola
NIM : 2174130010046

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Gilbert Yonar H Date: 21 March 2023	 Name: Elinor Date: 21 March 2023	 Name: Ryan Yosef Date:

2. Approved Sensory



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INTERNASIONAL

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 6 April 2023
NAME : Shiva Meirafayola
NIM : 2174130010046
PRODUCT : Pempek pati pisang
ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md.Par.


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

NOTES :

- Pempek nya terlalu kering ... Perbaiki texture kekenyalannya
- Terlalu kerass
- Sedikit seret









3. Consultation Form







Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Silvia Meirafayola
Student Number : 2174130010046
Advisor : Gilbert Yanuar H.

No	Date	Topic Consultation	Name/ Signature
1	7/3 2023	Konsultasi produk	 Gilbert
2	3/3 2023	Konsultasi produk	
3	18/3 2023	Konsultasi produk	
4	19/3 2023	Konsultasi produk	 Ms. Einar
5	24/3 2023	Approval resep	
6	12/4 2023	Konsultasi produk	

No	Date	Topic Consultation	Name/ Signature
7	11/5 2023	Konsultasi bab 1-3	
8	13/5 2023	Konsultasi bab 1-3	
9	14/7 2023	Konsultasi bab 4-5	
10	10/8 2023	Konsultasi bab 4-5	

4. Systematic Process Documentation

Banana starch process documentation

1. Blended raw banana with water



2. Squeeze out the juice using filter cloth



3. Add water to the residue



4. Squeeze for second time



5. Precipitate the starch liquid for 24 hours



6. Collect the starch using filter cloth



7. Dry the wet starch for 48 hours



8. Grind the starch



9. Sieve using mesh 80



Cuko process documentation

1. Roast ebi



2. Boil all the ingredient and adjust taste



3. Strain cuko



Pempek process documentation

1. Grind fish fillet and garlic



2. Add water, egg white, and seasoning



3. Add the flour



4. Shaping dough



5. Boiling pempek



6. Frying pempek



7. Serve



