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APPENDIX

1. Approved Recipe

Recipe Name : STRAWBERRY AND RED SPINACH CEREAL
TITLE OF C&D : FRUIT AND VEGETABLE CEREAL FROM STRAWBERRY AND RED SPINACH USING BAKING METHOD
Yield : 1-2 portion
Main Ingredients : 120 gr Strawberry and Red Spinach Puree
Ingredients :

- 240 gr whole wheat flour
- 60 gr cornmeal
- 45 gr ground chia seeds
- 120 gr honey
- 60 ml unsweetened applesauce
- 60 ml pureed strawberry and red spinach
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt




Method :

1. In a large bowl, combine the whole wheat flour, cornmeal, ground chia seeds, baking powder, baking soda, and salt. Mix well.
2. In a separate bowl, whisk together the honey, unsweetened applesauce, pureed fruit and vegetables, and vanilla extract until smooth.
3. Add the wet ingredients to the dry ingredients and mix until a dough forms.
4. Roll out the dough on a floured surface and cut or shape the dough.
5. Place the formed dough on the baking sheet.
6. Bake for 15-20 minutes at 150C.
7. Remove from the oven and allow to cool completely.

RECIPE BACKGROUND (50 – 100 WORDS)

Cereal is a popular food for breakfast that is commonly consumed by children to adults. There are commercial fruit cereals that sell their products with fruit flavors. However, the ingredients in these commercial cereals do not contain real fruit, but instead flavor enhancers and artificial coloring agents. Therefore I want to make cereal products that contain real fruits and vegetables that offer healthier options.

Student Name : Valencia Averil Gracelynn
NIM : 2174130010036

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Arya P. Date: 27/03/2023	 Name: Hani Adhianatha. Date: 27/03/2023	 Name: Yohanna P. Date: 27/03/2023

2. Approved Sensory



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

**CULINARY INNOVATION AND NEW
 PRODUCT DEVELOPMENT
 SENSORY TEST**

DATE : 2 May 2023
NAME : Valencia Averil Gracelynn
NIM : 2174130010036
PRODUCT : Fruit & vegetable cereal (strawberry & red spinach)
ADVISOR : Arya Putra Sundjaja, S.E.


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

NOTES :

- Sedikit pahit
- Has a bitter taste
- After tastenya agak pahit









3. Consultation Form








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SINERGI ARTS, SUPERMARKET, BAKERY & PASTRY ARTS

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

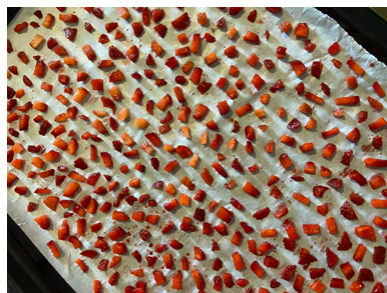
Name : Valencia Averil Gradyan
Student Number : 2171130010036
Advisor : Anya Putra Sundjaja

No	Date	Topic Consultation	Name/ Signature
1.	8-3-23	Judul CNP	 Yohana
2.	15-3-23	Judul CNP	 Anya
3.	15-3-23	Judul & pemakaian bahan & proses	 Yohana
4.	15-3-23	Ingredient & proses	 Hani A.
5.	17-4-23	Komposisi strawberry / bahan penggunaan.	 Yohana
6.	14-4-23	Bahan cereal (penggunaan bahan / takaran)	 Anya

No	Date	Topic Consultation	Name/ Signature
7.	17-4-23	Perhitungan bahan (red sprinach)	 Anya
8.	24-5-23	Flow chart	 Anya
9.	14-6-23	Pengecekan kelengkapan laporan untuk presentasi	 Anya
10.	14-6-23	Pengecekan kelengkapan laporan untuk presentasi	 Yohana
11.	14-6-23	Pengecekan kelengkapan laporan untuk presentasi	 Hani
12.			

4. Systematic Process Documentation

1) Cutting strawberry for dried strawberry



2) Drying strawberry



3) Dried strawberry



4) Cutting apples for unsweetened applesauce



5) Cooking apples for unsweetened applesauce



6) Blending the unsweetened applesauce



7) Blending strawberry and red spinach



8) Strawberry and red spinach puree



9) Mixing wet ingredients



10) Mixing dry ingredients



11) Mixing dry ingredients with wet ingredients



12) Baking the cereal



13) Final Product



14) Product in packaging

