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## APPENDIX

### 1. Approved Recipe

Recipe Name : Banana Peel Frozen Vegan Patties  
TITLE OF C&D : UTILIZATION OF BANANA PEEL FOR NEW  
INNOVATION OF FROZEN VEGAN PATTIES  
Yield : 3-4 Portion  
Main Ingredients : 100 gr Banana Peel  
Ingredients :

- 100 gr Banana Peel
- 50 gr Portobello Mushroom
- ½ pcs Onion, chopped
- 12 gr Oat
- 50 gr All-Purpose Flour
- 8 gr Mushroom Powder
- 10 gr BBQ Spice
- 3 pcs Garlic, Minced
- Flax Egg (Egg Substitute)
- Salt, Blackpepper, and Italian herbs to taste
- Vegetable Oil to Saute and seared
- Vinegar to soak banana peel

BBQ Spices Ingredients :

- 24 gr Brown Sugar
- 24 gr Smoked Paprika
- 15 gr Chili Powder
- 12 gr Onion Powder

Flax Egg (Egg Substitute) Ingredients :

- 12 gr Ground Flax Seed
- 25 ml Water

Method :

1. Peel the bananas, scrape the peels white internal part then mince the peels very finely
2. Soak banana peel with vinegar
3. Add the oil to a saute pan and when the oil gets hot, add the onions, the banana peels, and portobello mushrooms
4. Stir for 5 minutes. Add the garlic, stir for one minute more. Reserve.
5. Make the flax-egg: add the flaxseeds to a small bowl, add the water, stir until combined, reserve.
6. When the banana peel mixture has cooled to room temperature, add the flour, the mushroom powder, the oatmeal, salt, pepper, Italian herbs, the flax egg, and barbecue spice blend and stir until everything is well combined. If the mixture is too dry, add a bit of water.
7. Add a little bit of oil to a frying pan, when the oil is hot, place one spoon of the mixture, shape it into a hamburger patty and fry it in medium heat for 4 minutes each side. Remove from the heat and place them in a paper towel.

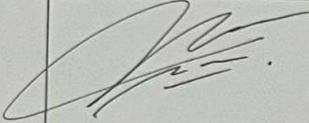
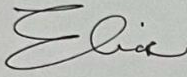
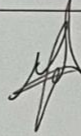


### RECIPE BACKGROUND

Burger Patty it made from ground meat or vegetables then shaped into a flat round. It is usually serve with burger soft bun, lettuce, tomatoes, onion, pickles, cheese, and sauce. Burgers should have a good combination of flavors and textures. There are many new innovations in vegan patty that use various types of vegetables, but it is very rare to find vegan patty from the utilization of food waste, therefore banana peels are very suitable for making vegan patty. Banana peels have Nutritional content that is good for the body includes high water content, high carbohydrate, high protein, high calcium, phosphorus, iron, and contains vitamins B6 and B12.

Student Name : Carlita Xaviera Njosaputra

NIM : 2174130010008

1 <sup>st</sup> Advisor	2 <sup>nd</sup> Advisor	3 <sup>rd</sup> Advisor
 Name: Michael Valent Date: 16-3-23	 Name: Elinar Date: 16 - 3 ' 2023	 Name: Yohanna Date: 16 / 3 ' 23

## 2. Approved Sensory



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

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 12 April 2023  
**NAME** : Carlita Xaviera Njosaputra  
**NIM** : 2174130010008  
**PRODUCT** : Banana peel frozen vegan patties  
**ADVISOR** : Michael Valent, A.Md.Par.

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


**NOTES** :

- Packagingnya bagus
- A bit too salty





### 3. Consultation Form

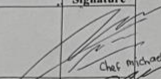
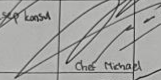
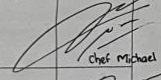
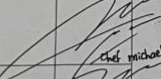
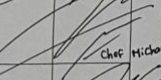
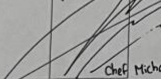


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


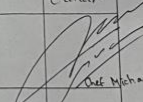
**CONSULTATION FORM**  
**CULINARY INNOVATION AND**  
**NEW PRODUCT DEVELOPMENT**

Name : Carita Xaviera Upasaputra  
 Student Number : 2174130910008  
 Advisor : Michael Valest

No	Date	Topic Consultation	Name/Signature
1.	2/3-2023	konsultasi produk	
2.	7/3-2023	Acc Jadwal dan resep kasta	
3.	9/3-2023	Acc Resep	
4.	3/4-2023	Konsultasi Trial	
5.	5/4-2023	Konsultasi Trial	
6.	11/5-2023	konsultasi Proposal	

No	Date	Topic Consultation	Name/Signature
7.	19/6-2023	Konsultasi Proposal	
8.	19/6-2023	Konsultasi Proposal	
9.	22/6-2023	Konsultasi Proposal	
10.	26/6-2023	Konsultasi Proposal	

### 4. Sysyematic Process Documentation

#### 1) Scraping Banana Peel



#### 2) Soaking Banana Peel



3) Blending Banana Peel



4) Sauteeing Banana Peel, Champignon Mushroom, Onion and Garlic



5) Mixing Blended Banana peel, Champignon Mushroom, seasoning, and Dry Ingredients



6) Banana Peel and Champignon Mushroom Burger Patties

