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APPENDIX

1. Approved Recipe

Recipe Name : EDAMAME SPREAD
TITLE OF C&D : USE EDAMAME AS A HEALTHY SPREAD
Yield : 1 PORTION 50 gr
Main Ingredients : 300 gr EDAMAME
Ingredients :
- 30 gr tropicana sugar
- 80 ml Water
- 130 ml corn syrup

Method :

1. First, boil the water until it boils after adding the edamame for five minutes
2. After five minutes remove the edamame and drain
3. After draining, peel the edamame from the skin
4. Put the edamame and also the water into the blender, blend until smooth
5. Place the smoothed edamame in a pot and cook
6. Cook until the color becomes slightly dark and the texture is like jam
7. If it already has a texture like jam, turn off the heat and the jam can be served

RECIPE BACKGROUND (50 – 100 WORDS)

Edamame is young soybeans that have lots of nutrients, we know that edamame has many benefits, one of which is lowering bad cholesterol levels, so here I want to make jam from edamame which is hygienic and also healthy, where jam itself is one of the practical and consumed food products. as a spread or complementary food

Student Name : Achmad Aqil Gymnastiar Wilitama
NIM : 2174130010002

| 1 st Advisor | 2 nd Advisor | 3 rd Advisor |
|---|--|---|
|  Name: Anthony Date: 27/07 |  Name: ELISA Date: 27/07 '23. |  Name: Yohanna Date: 27/03 '23 |

2. Approved Sensory



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
CUISINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

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

DATE : 6 April 2023
NAME : Achmad Aqil Gymnastiar Widitama
NIM : 2174130010002
PRODUCT : Edamame spread
ADVISOR : Anthony Sucipto, A.Md.Par.

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

- NOTES** :
- Masih terasa sedikit mentah
 - Smoother paste please !
 - Too sweet



3. Consultation Form


 Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
FOODARY ARTS, CATERING, BAKING & PATISERIE

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

| No | Date | Topic Consultation | Name/ Signature |
|----|-------------|--------------------|---|
| 1 | 10/03 23 | Konsul Judul |  |
| 2 | 13/03 23 | Konsul Judul |  |
| 3 | 17/03 23 | Konsul lanjutan |  |
| 4 | 20/03 23 | Konsul prototipe |  |
| 5 | 20/03 23 | konsul produk |  |
| 6 | 27/03 23 | konsul produk |  |

Name : Achmad Agil Gurnestianu
 Student Number : 2171930610006
 Advisor : Anthony Sucipto

| No | Date | Topic Consultation | Name/ Signature |
|----|------------|--------------------|---|
| 7 | 15/5 23 | Revisi |  |
| 8 | 10/7 23 | Konsul Revisi |  |
| 9 | 14/8 23 | Revisi akhir |  |
| 10 | 23/8 23 | Revisi akhir |  |
| | | | |
| | | | |

4. Systematic Process Documentation

1. First Boil Edamame



2. Strain the boiled edamame



3. after that, peel the edamame and also the skin that coats the edamame



4. Enter the cleaned edamame into the blender along with the water



5. Blend the edamame until it becomes edamame paste



6. after it becomes edamame, put it in the pot



7. After that, add corn syrup



8. add tropicana sugar



9. add honey



10. add lemon juice



11. add lemon zest



12. cook until the color turns slightly brown and also has a texture like jam
after that remove and the jam is ready to be served

