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APPENDIX

1. Approved Recipe

Recipe Name : Antioxidant kombucha tea
TITLE OF C&D : Utilization of Belimbing Wuluh Blossom as An Antioxidant Tea
Kombucha using Anaerobic Fermentation
Yield : 4-5 portion
Main Ingredients : 2gr bunga belimbing wuluh
Ingredients :

- 1 liter water
- 100 gr rock sugar -
- cinnamon -
- 9.5cm scobby
- 200 ml starter tea -

Method:

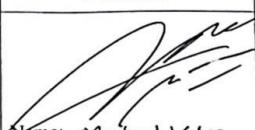

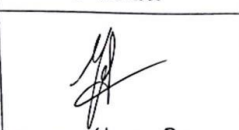
1. Dehydrated wuluh blossom with dehydrator for 3-5 day/ until dry
2. Put the wuluh blossom in the tea bag
3. Heat the water, put a tea and rock sugar. Stir until the sugar dissolves
4. Pour tea into a glass container and put scobby with starter tea
5. Kombucha fermentation for 7-14 days

RECIPE BACKGROUND (50 – 100 WORDS)

Kombucha is produced by symbiotic fermentation of sugared tea using a symbiotic culture of bacteria and yeast (SCOBY) commonly called a "mother" or "mushroom". The microbial populations in a SCOBY vary. The yeast component generally includes *Saccharomyces*

Although the SCOBY is commonly called "tea fungus" or "mushroom", it is actually "a symbiotic growth of acetic acid bacteria and osmophilic yeast species in a zooglear mat. The living bacteria are said to be probiotic, one of the reasons for the popularity of the drink.

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1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Michael Valen Date: 27-3-23	 Name: Heni Adhianata Date: 24-03-2023	 Name: Yohanna P. Date: 27/3/23

2. Approved Sensory



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

DATE : 28 March 2023
NAME : Celine Berlusconi Soetiawan
NIM : 2174130010053
PRODUCT : Kombucha tea
ADVISOR : Michael Valent, 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	√	X	X

NOTES :

- Mungkin bisa dapat di kurangi sedikit kadar asam nya agar lebih mudah diterima konsumen luas
- Has nice flavor, the fermentation is succesfull. But i don't think it can be called kombucha since it doesn't use actual tea leaves
- Very good and tasty.



3. Consultation Form



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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Celine Berlusconi
 Student Number : 2174130010053
 Advisor : Michael Valent

No	Date	Topic Consultation	Name/Signature
1	8/03/2023	Konsultasi mencoba bahan (dehydrate)	
2	13/03/2023	Konsultasi produk	
3	13/03/2023	Membuat teh dan memasukan scobby dalam toples (fermentasi)	
4	17/03/2023	Konsultasi produk	 Kawit A.
5	27/03/2023	Konsultasi produk (mencoba produk)	
6	29/03/2023	Pengumpulan produk	

No	Date	Topic Consultation	Name/Signature
7	6/05/2023	Report writing (Chapter 2 + 3)	
8	6/06/2023	Prep Proposal Exam	
9	4/07/2023	Report writing (Chapter 4 + 5)	
10	5/07/2023	Report writing (Nutrition)	
11			
12			

4 Systematic Process Documentation

- 1) Boil the water, and put a tea



- 2) Heat 10 minutes



3) Strained the tea



4) Process fermentation day 1



5) Process fermentation day 4



6) Process fermentation day 12



7) Submission Product

