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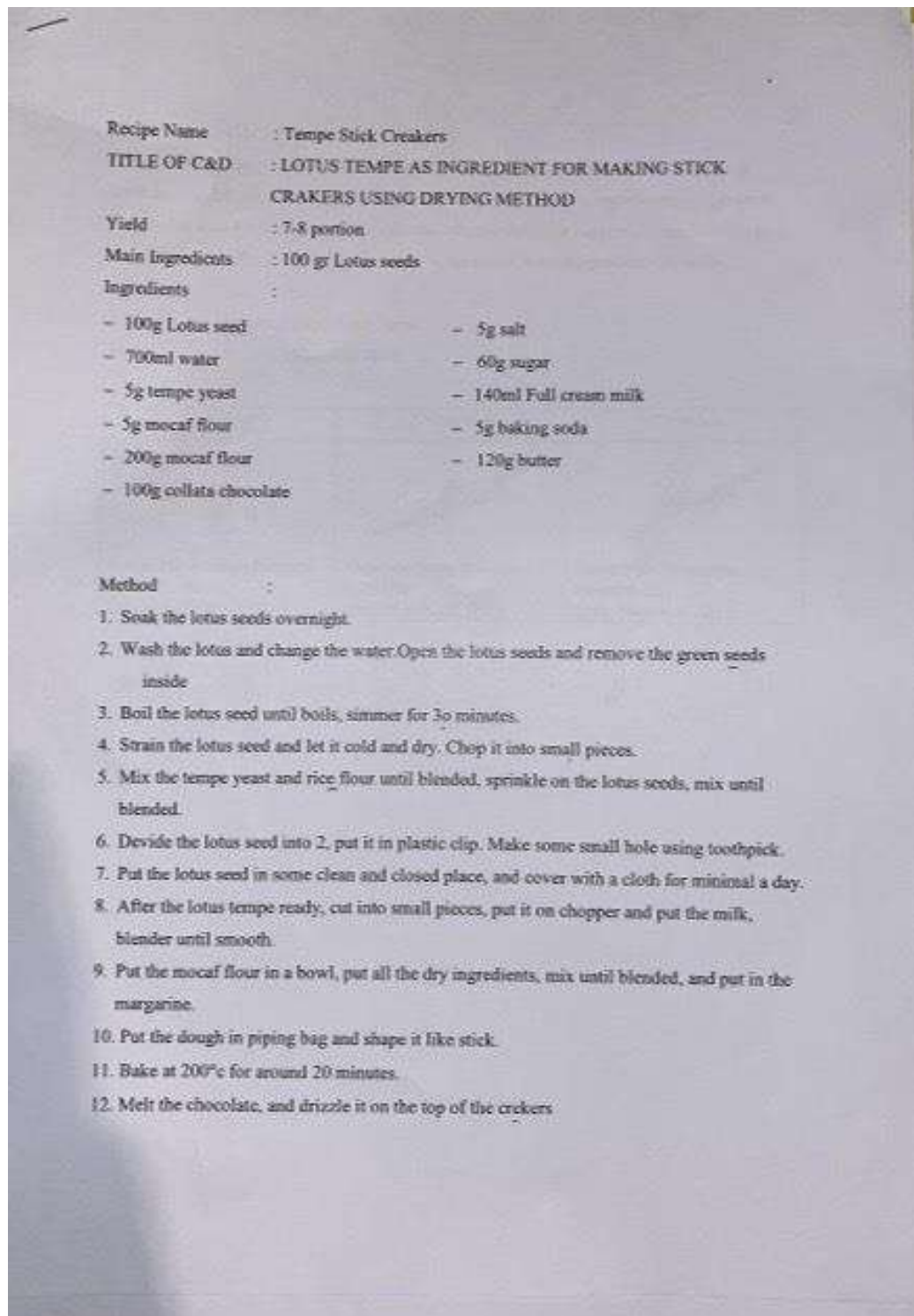
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## APPENDIX

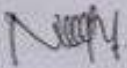


### 1. Approved Recipe




**RECIPE BACKGROUND (50 - 100 WORDS)**

Tempe is one of the most popular food in Indonesia. The general ingredient of tempe is soybeans, but for this recipe using the lotus seed as a replacement ingredients of soybeans. Using lotus seed for making tempe cause the calories, fats, and sugar contained in lotus less than in soybeans. Healthy and high nutrients is the reason why the product was made.

Student Name : Felicia Ruth Natari  
NIM : 2174130010070

1 <sup>st</sup> Advisor	2 <sup>nd</sup> Advisor	3 <sup>rd</sup> Advisor
		
Name: Novi Indah Permata Sari, S.T., M.Sc Date: March 21, 2023	Name: Anthony Sucipto, A.Md.Par Date: March 21, 2023	Name: Rivan Yerema Iskandar, SS Date: March 21, 2023

## 2. Approved Sensory

 Akademi Kuliner & Pastry  
**OTTIMMO**  
INTERNASIONAL


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

**DATE** : 27 March 2023  
**NAME** : Felicia Ruth Natari  
**NIM** : 2174130010070  
**PRODUCT** : Tempe stick crackers  
**ADVISOR** : Novi Indah Permata Sari, S.T., M.Sc


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

**NOTES** :

- I guess, No chocolate decor on top is better
- It would be better if you serve it as a savory crackers, I find the chocolate unnecessary. Your tempe is unique enough why do you process it into a cracker where we don't know that your tempe is from lotus seed
- Mungkin perlu ganti nama produknya saja
- Some parts is very hard
- Kurang manis sedikit
- Ada bkep bagian agak terlalu keras teksturnya
- Tekstur terlalu keras, berpasir kurang lembut



### 3. Consultation Form



**OTTIMMO**  
 INTERNATIONAL  
MAKING THE WORLD TASTE BETTER

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

Name: 1. Felicia Ruth Malieri

Student Number: 1. 2114750010070

Advisor: 1. \_\_\_\_\_

No	Date	Topic Consultation	Name/Signature
1	2/2 2022	Topic C&D	<i>[Signature]</i>
2	7/2 2022	Process Development	<i>[Signature]</i>
3	7/2 2022	Process production	<i>[Signature]</i>
4	12/6 2022	Process	<i>[Signature]</i>
5	20/6 2022	Final product	<i>[Signature]</i>
6	24/6 2022	Final Product	<i>[Signature]</i>

No	Date	Topic Consultation	Name/Signature
7	18/6 2022	Proposal	<i>[Signature]</i>
8	19/6 2022	Lab IV	<i>[Signature]</i>
9	21/6 2022	Lab IV	<i>[Signature]</i>
10	22/6 2022	Lab IV	<i>[Signature]</i>
11			
12			



#### 4. Systematic Process Documentation

- 1) Soak the lotus seed about 12 hours



- 2) Remove the green seed inside the lotus seed



3) Boil for 30 minutes



4) Strain and let it cool



5) Chop into small



6) Mixing with porang and tempeh yeast



7) Put in the plastic



8) Make small hole use toothpick



9) Fermentation about 24 hours



10) After the fermentation process



11) Blender the tempeh and milk until smooth



12) Put all the dry ingredients and butter



13) Put into piping bag



14) Shape and bake at 180°C for around 20-30 minutes



15) Let it cool



16) Melt the dark chocolate



17) Put into piping bag



18) Drizzle



19) Put in the packaging



20) Tempeh Stick Crackers

