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## APPENDIX

### 1. Approved Recipe

Recipe Name : VEGAN NUGGET  
TITLE OF C&D : UTILIZATION OF NUGGET FROM CANNELINI BEANS, AND CARROTS, AND CAULIFLOWER  
Yield : 3-4 portion  
Main Ingredients : CANNELINI BEANS AND CARROTS  
Ingredients :  
- 2 pieces of carrots  
- ¼ cauliflower  
- 150 gram cannellini beans  
- Salt  
- Papper  
- 250 g bread crumbs  
- 5 tsb tapioka flour  
- 2 tsb maizena  
- 100 gr chickpea flour  
- Water (2 tsb)  
- 1 tsb oil

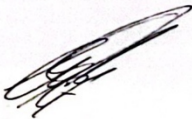
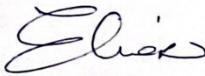

Method :

1. Chop the carrots, and cauliflower in food processor.
2. And then chop the cannellini beans and mix with the vegetables.
3. Add the oil, salt and pepper
4. Put the tapioka and maizena and the mix all of it.
5. Mashed the bread crumbs and mix with the dough
6. In another make the coating from water and chickpea flour
7. And coat the dough with bread crumbs
8. Fry until golden brown

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

Vegan nuggets are nuggets made from white beans, cauliflower and carrots, which are not sold anywhere yet. Cauliflower is a vegetable that contains many benefits namely maintaining bone health during the child's growth period, increasing the immune system of the mother and fetus. This is because white beans contains vitamin C and antioxidants which play a role in the formation of the body's immune system. and white beans also have a lot of good health benefits, and with this product I hope that people can get good nutrition from good products, and people who don't like vegetables can still consume this product

Student Name : Natalia evelyn hermawan  
NIM : 2174130010050

1 <sup>st</sup> Advisor	2 <sup>nd</sup> Advisor	3 <sup>rd</sup> Advisor
 Name: Anthony sucipto Date: 8 may 2023	 Name: Elinar Date: 8 may 2023	 Name: Yohanna prasetyo Date: 8 may 2023

2. Approved Sensory



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

**DATE** : 8 May 2023  
**NAME** : Natalia evelyn hermawan  
**NIM** : 2174130010050  
**PRODUCT** : Vegan nugget  
**ADVISOR** : Anthony Sucipto, A.Md.Par.

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

**NOTES** :


- Kurang ada rasa
- Rasanya masih bingung d jelaskan



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### 3. Consultation Form



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Akademik Kuliner & Pastry  
**OTTIMO**  
 INTERNASIONAL  
**CONSULTATION FORM**  
 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT


  

No	Date	Topic Consultation	Name/ Signature
1	20/03	Konsultasi Judul	
2	27/03	Revisi judul, cara pembuatan	
3	27/03	revisi judul, cara membuat	
4	21-03-23	konsul hasil trial	
5	21-03-23	konsul hasil dan alternatifnya	
6	21/03	konsultasi cara pembuatan dan resep	

Name : .....  
 Student Number : .....  
 Advisor : .....

Nama : Ewelyn H  
 :  
 :  
 : chef anthony

No	Date	Topic Consultation	Name/ Signature
7	10/7	konsul laporan tentang nilai gizi	
8	11/7	konsul laporan restorasi laporan revisi	
9	12/7	konsul laporan Keseluruhan	
10	12/7	Konsul PAVIS	
11			
12			

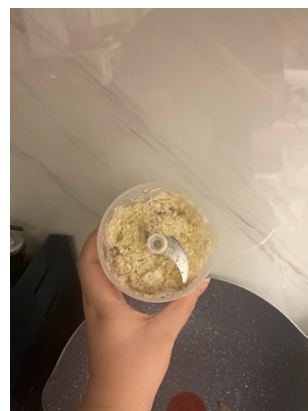
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#### 4. Systematic Process Documentation

##### 1. Boil the white beans



##### 2. Chop the bean, carrots, cauliflower



3. Mix the beans, carrots, and cauliflower



4. Mix, and add the tapioca, and maizena



5.

5. Add the bread crumb



6. Shape the nugget into round



7. Fry the nuggets



8. Serve the nugget

