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APPENDIX

1. Approved Recipe

Recipe Name : VEGAN JERKY BITS
TITLE OF C&D : VEGAN JERKY BITS FROM CHICKPEAS AS REPLACEMENT
OF CHICKEN MEAT FOR HIGH PROTEIN AND LOW CALORIE
FOOD
Yield : 4 portion
Main Ingredients : 200 gr chickpeas including liquid
Ingredients Seitan :
- 200gr chickpeas, including liquid - 1 tsp mushroom powder
- 125 vital wheat gluten
- ½ tbsp vinegar
- 1 tsp salt
- 1 tsp garlic powder
Ingredients Abon :
- 7 lime leaves
- 100gr brown sugar
- 1tsp cumin
- 3 tsp coriander
- 100 ml water
- 80gr white onion
- 2 segment turmeric
- 3cm galangal
- 7 bay leaves
- 1 tsp salt
- 1 tsp mushroom powder

- 1tbsp sugar
- 1 lemongrass
- 2 cm ginger
- 1 red chili

Method Seitan :

1. Blend chickpeas and all the ingredients until smooth except the vital wheat gluten
2. Transfer the chickpeas mixture to a bowl and add vital wheat gluten, combine everything until it comes together and form a dough
3. Cover the dough and let it rest 15-20 minute
4. Divide the dough into two equal pieces and add the dough to blender or food processor low-medium speed for 5 minute. The dough should be elastic and smooth
5. Tightly cover the dough pieces with aluminium foil
6. Steam the dough for 1.5-2 hours
7. Let it cool for 30 minutes and shred/ cut the seitan




Method Jerky bits :

1. Puree the garlic, turmeric, and galangal, red chili, ginger
2. After that prepare the oil and sauté the ground spices
3. Once fragrant, add the lemongrass, bay leaves, and lime leaves
4. Add mushroom powder, salt, cumin powder
5. Then after browning add water
6. Add in the seitan that has been cut into small pieces
7. Keep stirring until the seitan dries
8. After dry let it cool for a bit and mix with brown sugar

RECIPE BACKGROUND (50 – 100 WORDS)

Abon is a typical food that has a savory and sweet taste. usually abon used for side dish in a meal, shredded and made of fibrous animal meat, abon has a brownish color because it is seasoned with palm sugar. Abon is usually eaten with rice or can also be made as a snack, I am trying to make vegan shredded, which has a similar texture and taste to meat. I tried to make it using seitan. Why I use seitan because it has a similar taste and texture and is high in protein.

Student Name : Tjhin Kevin Ade Putra Tanujaya
NIM : 2174130010005

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Anthony Sucipto Date: 23 Maret 2023	 Name: Novi Lubah P Date: 23 Maret 2023	 Name: Jessica Horton Date: 27 March 2023

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 2 May 2023
NAME : Tjhin, Kevin Ade Putra Tanujaya
NIM : 2174130010005
PRODUCT : Abon Chickpeas
ADVISOR : Anthony Sucipto, A.Md.Par.

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

NOTES :

- Too oily



3. Consultation Form



Academic Referral & Follow-up
OTMMMO
 INTERNATIONAL
CONSULTATION FORM
 CURRICULAR INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	16/05	Product consultation	
2	16/05	Product Consultation	
3	16/05	Revise Product	
4	20/05	Product Consultation	
5	5/05	Product Consultation	
6	5/05	Product Consultation	

Name: Karen Ak
 Student Number:
 Advisor: Anthony Scapio

No	Date	Topic Consultation	Name/ Signature
	7/05	Revise Sensory	
	10/05	Revise Sensory	
	16/07	Proposal Consultation	

4. Systematic Process Documentation

1) Soak the Chickpeas



2) Blend Chickpeas and mix with Vital wheat gluten flour



3) Kneading and Resting



4) Saute with aromatics



5) Mixing with Brown Sugar

