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APPENDIX

1. Approved Recipe

Approval Recipe

Recipe Name	Kabocha Crispy
TITTLE OF C&D	Utilization of Japanese Yellow Pumpkin (Kabocha) as a Basic Material for Making Kabocha Crispy
Yield	30-35 pcs
Main Ingredients	: Japanese Yellow Pumpkin (Kabocha)

Ingredients (Kabocha Flour) :

- 342 gr kabocha peels and deseed

Ingredients (Kabocha Crispy):

- 20 gr kabocha flour
- 50 gr egg whites
- 30 gr butter
- 50 gr powdered sugar
- ½ tsp baking powder
- Grated Cheese




Method:

1. Slice kabocha into 2-3mm, dry using dehydrator 65°C 48 hours. Grind then sift
2. Mix butter and powdered sugar until it turns pale
3. Put the egg whites, step by step, then stir until mixed.
4. Add kabocha flour and baking powder
5. Put it in the pipping bag and shape it as wide as desired. Flat the dough with a spoon and sprinkle it with grated cheese
6. Bake in 120°C-125°C for 25-30 minutes


RECIPE BACKGROUND:

I want to make a new flour labelled "Gluten Free". Although, there are lots of flour that does not contain gluten but most of them still use cassava/porang as the basic ingredients of flour. Hereby, I decide to make a gluten-free flour using Kabocha (Japanese Yellow Pumpkin) as a basic material for gluten-free flour. Kabocha contains a lots of fiber and beta-carotene than any other pumpkin. Kabocha also contains high anti-oxidants and could be a good source of vitamin A, B, And C.

Name : Vina Anastasia Cuo
NIM : 2174130010055

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Arya Putra Sundjaja Date: 20 Maret 2023	 Name: Heni Adhianata Date: 20 Maret 2023	 Name: Anthony Sucipto Date: 20 Maret 2023

2. Approved Sensory



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

DATE : 3 April 2023
NAME : Vina Anastasia Cuo
NIM : 2174130010055
PRODUCT : Kabocha crispy
ADVISOR : Arya Putra Sundjaja, S.E.

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

NOTES :

- Texture a bit chewy
- Would be nicer if it's spread thinner, and unfortunately it's not very pleasant when it's stuck to the teeth after eating



3. Consultation Form



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CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Viva Anatricia
 Student Number : 210132010055
 Advisor : Ayca. Iwita

No	Date	Topic Consultation	Name/ Signature
1.	2/3 '23	Konsultasi judul	<i>[Signature]</i> Ms. Henni
2.	3/3 '23	Konsultasi referensi resep.	<i>[Signature]</i> Dkt. Angga
3.	7/3 '23	Konsultasi produk	<i>[Signature]</i> Arya
4	20/3 '23	Approval Produk	<i>[Signature]</i> Heni A.
5	8/4 '23	Konsultasi proposal (Bab 1-3)	<i>[Signature]</i> Ayca
6	10/5 '23	Konsultasi proposal (Bab 1-3)	<i>[Signature]</i> Ayca

No	Date	Topic Consultation	Name/ Signature
7	26/6 '23	Nutrition fact	<i>[Signature]</i> Ayca
8	26/6 '23	Konsultasi bab 4 (packaging)	<i>[Signature]</i> Ayca
9	27/6 '23	Suggestion	<i>[Signature]</i> Ayca
10	28/6 '23	Finishing nutrition fact	<i>[Signature]</i> Ayca
11	3/7 '23	Finishing draft	<i>[Signature]</i> Ayca

4. Systematic Process

- 1) Peel and separate the seeds from the pumpkin



- 2) Slice the kabocha



3) Dehydrate the pumpkin flesh and seed



4) Blend dry kabocha, sieve



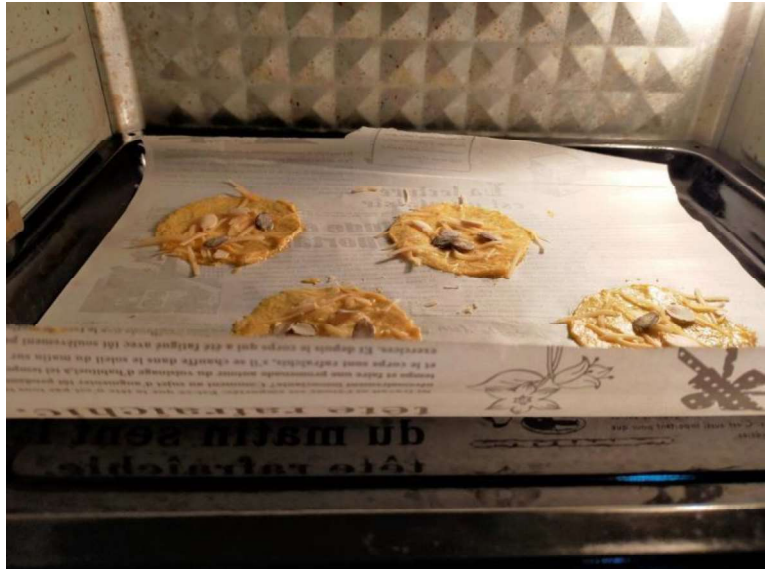
5) Separate the pumpkin seed's skin using nail clipers



6) Mix the ingredients



7) Bake



8) Kabocha Crispy

