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APPENDIX

1. Approved Recipe




Recipe Name	: JAM FROM APEL PEELS AND BANANA PEELS
TITLE OF C&D	:UTILIZATION OF APPLE SKIN AND BANANA SKIN AS NUTRITIONAL JAM
Yield	: 11 - 12 portion
Main Ingredients	:100 gr Apel Peels dan 100 gr Banana Peels
Ingredients	: <ul style="list-style-type: none">- 100 grams sugar- 1 pc cinamon- 2 pcs clove- 1 tsp pectin- 1 lemon- 2 tsp salt- 1080 grams water
Method	: <ol style="list-style-type: none">1. Clean the apple skin and banana skin2. Soak apple peels and banana peels separately with 500 grams of water, 1 tsp salt and lime juice for 30 minutes, then wash again3. Cut the fruit skin into 3 parts to make it easier in the blender process4. Blend the fruit skin by adding 40 grams of water. Blend until it becomes smooth.5. Put the fruit skin that has been blended into the saucepan. Add 50 grams of sugar, 1 tsp pectin, 1 clove and 1/4 cinnamon.6. Cook until it becomes jam.

RECIPE BACKGROUND

I choose to use apple peels and banana peels in making this jam because fruit peels (apple peels and banana peels) are more often thrown away than processed, even though fruit peels also contain lots of nutrients that are beneficial to the body. Therefore, I want to process fruit peels (apple peels and banana peels) into delicious and nutritious jam.

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I st Advisor	2 nd Advisor	Y ^d Advisor
 Name : Ryan Yerima Iskandar Date : 27 / 03/ 2023	 Name : Heni Adhianata Date : 27 / 03 / 2023	 Name : Jessica Hartan Date : 27 / 03/ 2023

2. Approved Sensory



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNATIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST












DATE : 6 April 2023
NAME : Adrian Agus Gunawan
NIM : 2174130010012
PRODUCT : Selai kulit apel dan kulit pisang
ADVISOR : Ryan Yeremia Iskandar, ss

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

NOTES :
 • Need more sweetnes



3. Consultation Form

 Akademi Kuliner & Patiseri OTTIMMO INTERNATIONAL <small>CULINARY ARTS, GASTRONOMY, BAKING & PASTRY ARTS</small>		CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT		Name : Adrian Agus Gunawan Student Number : 2174130010012 Advisor : Ryan Yeremia Iskandar, SS			
No	Date	Topic Consultation	Name/ Signature	No	Date	Topic Consultation	Name/ Signature
1	15/03/23	Product Consultation	 Jessica H.	7	12/06/23	Product proses/method	 Jessica H.
2	15/03/23	Product & method of jam making	 Heni	8	12/06/23	Flowchart	 Heni
3	20/03/23	Product consultation	 Ryan	9	13/06/23	Ingredients source	 Jessica H.
4	20/03/23	Product consultation	 Jessica H.	10	14/08/23	Nutrition fact	 Heni
5	23/05/23	Product consultation	 Ryan				
6	12/06/23	Table of content	 Ryan				

4. Systematic Process Documentation

- 1) Weigh apple peels and banana peels according to the recipe



- 2) Clean the apple skin and banana skin with running water



- 3) Soak apple peels and banana peels separately with 500 grams of water, 1 tsp salt and lime juice for 30 minutes, then wash again



- 4) Cut the fruit skin into 3 parts to make it easier in the blending process



- 5) Blend the fruit skin by adding 40 grams of water. Blend the two fruit skins separately until smooth.



- 6) Mix two fruit skin pulp into the sauce pan. Add 50 grams of sugar, 1 tsp of pectin, 1 clove and $\frac{1}{4}$ cinnamon.



- 7) Cook until it becomes jam.

