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APPENDIX

1. Approval Recipe



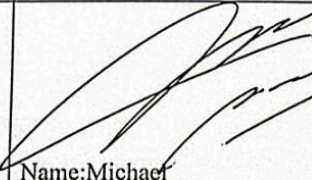
Recipe Name	: Tropical Fruit Wine
TITLE OF C&D	: MAKING WINE BASED ON TROPICAL FRUIT (PINEAPPLE, STARFRUIT, and KIWI) USING THE FERMENTATION METHOD
Yield	: 500-1000 ML
Main Ingredients	: 400 Gr Pineapple , 400 Gr Star Fruit , 100 Gr Kiwi
Ingredients	:
	- 3 Gr Sugar
	- 0,3 Gr Yeast
Method	:
	1. Sanitize all equipment before use them for fermentation.
	2. Wash your fruit before you peel it and cut it
	3. Cut your fruit with your knife and put a side ,
	4. Blend your fruit using Juicer or blender.
	5. If using blender you can use cheese cloth to strain all of the pulp
	6. weigh the fruit juice with a measure of 400 grams of pineapple, 400 grams of star fruit, and 100 grams of kiwi
	7. mix all of the juice and put a side
	8. Take $\frac{1}{4}$ of juice and put 3Grams of sugar ,stir until it dissolve and put yeast to the mixture
	9. Put the mixture into the bottle and put the rest of the mixture to the bottle.
	10. Mix it and prepare your airlock and fill it with water
	11. Put the silicone bottle cap into the bottle and put the airlock on the silicone
	12. Put it on dry and room temperature place. Keep it away from the sunlight
	13. Let it ferment for about 8 to 14 days .

RECIPE BACKGROUND

The volume of wine imported into Indonesia has increased in recent years. This is due to the small number of wine producers in Indonesia. Therefore, I made other types of wine with different fruits in the hope that domestic consumers could try them and have confidence in the quality of local Indonesian wines.

Student Name : Robert Novanda Angelinus

NIM : 2174130010037

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Jessica Hartan, A.md.Par. Date:	 Name: Novi Indah Permata Sari, S.T., M.Sc Date: 24 Maret 2023	 Name: Michael Valent, A.Md.Par. Date:

2. Approval sensory test



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 6 April 2023
NAME : Robert Novanda Angelinus
NIM : 2174130010037
PRODUCT : Tropical wine
ADVISOR : Jessica Hartan, A.Md.Par.


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

NOTES :

- Tastynya terlalu asam buat saya 😊
- Should add more sugar in final product
- Wine biasanya memiliki sight yang bening , tolong perbaiki proses yang dimana dia menjadi bening tsb . Texture juga masih kurang di karenakan sedikit mengarah ke texture JUS buah



3. Consultation Form



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Akademi Kuliner & Pastry
CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name: Robert P. Kende, A.

Student Number:

Advisor: Jessica Hertika

No	Date	Topic Consultation	Name/Signature
1	Monday 13, March 2023	Pemilihan Bahan dasar Pembuatan wine	Jessica Hertika
2.	Monday 13, March 2023	Sterilisasi Alat Ferment	Nurul Miss. Rovi
3.	Monday 20, March 2023	Pemilihan buah, Perbendah Buah.	Michael Votere
4.	22, March 2023	Nutrition Facts	Nurul Mc.Nani
5	27 March 2023	Defisit gula Dokumen Nutrition Label	Nurul Ms. Rovi
6.	5 April 2023	Costing. Budget Counting.	Jessica Hertika

No	Date	Topic Consultation	Name/Signature
7.	9 April 2023	Food Packaging For Fruit wine	Jessica H
8.	19 April 2023	Logo & Sticker For Packaging	Jessica H
9.	27 April 2023	Perubahan Bahan Bahan dasar	Jessica H
10.	10 Mei 2023	Flourchart	Jessica H
11.	11 Mei 2023	Shelf Life	Jessica H
12.	15 Mei 2023	Conclusion & Suggestion	Jessica H

4. Systematic Process Documentation

1) Weigh all the ingredients



2) Blend all the fruit and mix it with sugar and yeast



3) Mix it and put it in the bottle.



4) seal with silicone cap and airlock filled with water

