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APPENDIX

1. Approved Recipe

Recipe Name : Jelly Orthosiphon Aristatus
TITLE OF C&D : Utilization of Orthosiphon Aristatus as herbal medicine and made into jelly so that it remains delicious for consumption
Yield : 3 – 4 Portion
Main Ingredients : Orthosiphon Aristatus 6 Gram
Ingredients :
- Cat whuskers 6 grams - 2 oranges
- Nutrijel plain 1 pack
- Water 900ml (200 boiled cat whuskers, 700 ml regular)
- Sugar cane puree 150ml
- Honey 1 tbsp




Method

1. Boil water, add a pinch of dried cat's whuskers
2. When it boils, turn off the heat, then strain and set aside.
3. Next, put the cat's whuskers cooking water into the pot. Add plain agar², sugarcane juice puree, honey, oranges
4. Stir until cooked and bubbly, then turn off the heat
5. Pour into the container to be used
6. Wait until the jelly hardens, then it's ready to serve

RECIPE BACKGROUND (50 – 100 WORDS)

Orthosiphon Aristatus Include plants from the *Lamiaceae/Labiatae* family. This plant is one of the native Indonesian medicinal plants which has quite a lot of benefits and uses in overcoming various diseases. For examples to treat respiratory problems, prevent fungus, natural detox, help lose weight, and deal with diabetes problems. Even though there are many benefits for the body, not everyone likes and can accept the taste produced from this cat's whiskers themselves. So from that here I will Processing this cat's whiskers into a jelly which some people may later taste easier to accept compared to just boiling or making a capsule, but while still maintaining the original taste and benefits of the cat's whiskers themselves.

Student Name : Rahmah Balqis M.
NIM 2174130010023

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Date:	 Name: Date:	 Name: Date:

2. Approved Sensory



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 8 May 2023
NAME : Rahmah Balqis Mukarramah
NIM : 2174130010023
PRODUCT : Jelly kumis kucing
ADVISOR : Yohanna Prasetio, S.Sn, A.Md. Par

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

NOTES :



3. Consulation Form



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CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
	20/03/2023	Konsultasi komposisi produk	<i>[Signature]</i> Yanahya
	20/03/2023	Konsultasi komposisi produk	<i>[Signature]</i>
	24/03/2023	Kemasan produk	<i>[Signature]</i>
	26/03/2023	Komposisi produk	<i>[Signature]</i>
	28/03/2023	Revisi proposal	<i>[Signature]</i>
	10/07/2023	Tata letak revisi	<i>[Signature]</i>

Name : Fahmah Balqis A
 Student Number :
 Advisor : Chef :

No	Date	Topic Consultation	Name/ Signature
	13/07/2023	revisi cara penulisan	<i>[Signature]</i>
	15/07/2023	label produk	<i>[Signature]</i>
	7/8/2023	mengerai presentasi	<i>[Signature]</i>
	14/08/2023	Kemasan produk akhir	<i>[Signature]</i>

4. Systematic Process Documentation

1) Boiling Kumis Kucing



2) Mix all ingredients in the pot



3) Stir until cooked and bubbly, then turn off the heat



4) Pour into the container to be used



5) Wait until the jelly hardens, then ready to serve

