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## APPENDIX

### 1. Approved Recipe




- Recipe Name** : Brownies Pumpkin Flour Gluten free
- TITLE OF C&D** : Utilization of Yellow Pumpkin Flour Substitution in Making Gluten Free Baked Brownies
- Yield** : 2 portion
- Main Ingredients** : Pumpkin flour
- Ingredients** :
- 95g dark chocolate (melted)
  - 80g unsalted butter (melted)
  - 3 eggs
  - 90g caster sugar
  - 25g cocoa powder
  - 75ml milk
  - 25g chocochips
  - 100g pumpkin flour
  - 25g gluten free flour (moca)
  - 1 tsp vanilla extract
  - Pinch of salt
- Method** :
- Pumpkin Flour** :
1. Choose pumpkin (Cucurbita Moschata)
  2. Peel off the pumpkin skin using knife and cut into pieces
  3. Take out the seeds, and wash the pumpkin from the gum and dirt
  4. Cut or shred the pumpkin into thin pieces
  5. Oven at 60 degree celcius for 5 to 6 hours until dry
  6. Grind or blender the dry pumpkin and strain using mesh (1kg pumpkin can produce around 150-170gr pumpkin flour)
- Brownies** :
1. Pre-heat oven to 175 degree celcius
  2. Melt together the unsalted butter and dark chocolate using ban marie method
  3. Mixer the eggs and sugar together until pale, fluffy, and increased in volume
  4. Slowly add the melted chocolate and butter and milk, then whisk until the chocolate evenly incorporated

5. Sift together the gluten free flour, pumpkin flour, and cocoa powder, mix using folding method
6. Put the brownie batter into 15x15cm baking pan and smooth out the top
7. Bake in the pre-heated oven at 175 degree celcius for 30 minutes
8. To check, insert a toothpick and see if it comes out dirty
9. Allow to cool
10. Cut into smaller pieces

**RECIPE BACKGROUND (50 – 100 WORDS)**

Yellow pumpkin (Cucurbita Moschata) is one of the vines and can be found in all regions of Indonesia. Yellow pumpkin has many nutrients such as being a source of beta carotene which functions as an anti-oxidant, and contains carbohydrates, vitamins, and minerals. The process of making pumpkin flour is by drying using an electric oven. The pumpkin flour will be substituted with cassava flour to make gluten free baked brownies so that people who are gluten intolerant can eat it and are rich in fiber, contain vitamins, minerals, carbohydrates, and beta carotene.

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 Name: Ryan Yernia Date: 27 Maret 2023	 Name: Nani Leah P Date: 27 Maret 2023	 Name: Gilbert Yanuar Date: 27 Maret 2023

2. Consultation Form



CONSULTATION FORM  
CULINARY INNOVATION AND  
NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	8/3 2023	Recipe	
2	8/3 2023	Brainstorming (Bor)	
3	23/3 2023	Recipe	
4	12/5 2023	Report writing	
5	22/3 2023	Recipe consu	
6	12/5 2023	Proposal revisi	

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No	Date	Topic Consultation	Name/ Signature
7	22/6 2023	Report revisi (Chap 1 & 3)	
8	23/6 2023	Report revisi (Chap 2)	
9	14/7 2023	Report writing (hap 3 & 4)	
10	16/7 2023	Report writing Chap 4 & 5	

### 3. Approved Sensory



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

**DATE** : 29 March 2023  
**NAME** : Daniela Setiawan  
**NIM** : 2174130010064  
**PRODUCT** : Brownies tepung labu  
**ADVISOR** : Ryan Yeremia Iskandar, SS

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

**NOTES** :

- The smell is a bit off, the texture is soft, a bit too soft and there's a slight grainy texture
- After taste agak aneh
- The smell is a bit unpleasant.



#### 4. Systematic Process Documentation

##### Pumpkin Flour:

- 1) Peel pumpkin fruit and sun dry for 2-4 days



- 2) Continue to dry the pumpkin fruit with oven in 60°C for 5-6 hours



- 3) Milled the dried pumpkin fruit with blender / food processor





#### 4) Pumpkin flour



#### Brownies:

1) Prepare the ingredients; melted chocolate & butter, eggs & sugar, dry ingredients, wet ingredients



2) Mix wet ingredients; eggs, sugar, butter, chocolate, milk



3) Mix dry ingredients; pumpkin flour, mocaf, cocoa powder



4) Bake in 20x20cm pan for 30 minutes 175°C



5) Cut to serve

