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## APENDIX

### 1. Approved Recipe

Recipe Name : Purple Sweet Potato Cookies Topped With Roasted Slice Almond

Title Of C&D : Purple Sweet Potato Flour

Yield : 1 – 2 Portion

Main Ingredients : 250 Gr Purple Sweet Potato

Ingredients : 75 gr Purple Sweet Potato  
: 100 gr Unsalted Butter  
: 1 Egg  
: 2 gr Baking Powder  
: 50 gr Sugar  
: 25 gr Almond  
: 25 Medium Protein Flour




Method :

1. Mix butter and sugar until expand
2. Put egg and mix until equally
3. Put purple sweet potato flour , medium protein flour and baking powder
4. Folding all the ingredients
5. Shape the cookie in tray
6. Bake at 180' C 17 minutes
7. If already done we can serve and eat the cookies

RECIPE BACKGROUND (50 – 100 WORDS)

Why I choose Purple Sweet Potato Cookies because in purple sweet potato have so much benefits. Starting from maintaining digestive health , reducing the risk of cancer , nourishing the liver and kidneys and protecting the body from toxicity. And this cookies is vegan and can be diet friendly and this cookie make by natural ingredient using dry heat oven and this cookies using almond sliced for the topping.

Student Name : Felice Austin  
NIM : 2174130010003

1 <sup>st</sup> Advisor	2 <sup>nd</sup> Examiner	3 <sup>rd</sup> Examiner
 Name: Chef Arda Date: 27-03-2023	 Name: Date: 27-03-2023	 Name: Chef Anthony Date: 27-03-2023

2. Approved Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL  
CUKULINARI, ARTIS, KATERING, BAKING & PASTRY ARTS

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

**DATE** : 10 April 2023  
**NAME** : Felice Austin  
**NIM** : 2174130010003  
**PRODUCT** : Purple sweet potato cookies topped with roasted almond  
**ADVISOR** : Arya Putra Sundjaja, S.E.

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

**NOTES** :

- I'm just wondering whether you can consider this a c&d product or not
- Enak



3. Consultation Form

ANADIRI KULINER & FARISET  
**OTTIMO**  
 INTERNATIONAL  
GRANT AND CATERING MANAGEMENT

**CONSULTATION FORM**  
**CULINARY INNOVATION AND**  
**NEW PRODUCT DEVELOPMENT**

Name : Fitria Asyia  
 Student Number : .....  
 Advisor : Fitria Asyia

No	Date	Topic Consultation	Name/ Signature
1	15/03/23	high anti oxidant cookies from almond flour and purple sweet potato flour with oat meal raisin topping using dry heat oven	
2	16/03/23	high anti oxidant cookies from purple sweet potato flour topping with almond flour using method Hydrocolloid	
3	16/03/23	konsul Sudul + rezeper purple sweet potato cookies topped with roasted slice almond	
4	16/03/23	Konsul Judul Purple Sweet potato cookies topped with roasted slice almond	
5	17/04/23	konsul nutrition fact dan nutrition value	
6	9/05/23	konsul 1090	

No	Date	Topic Consultation	Name/ Signature
7	23/05/23	konsul packaging	
8	29/05/23	konsul nutrition label	
9	13/06/23	konsul Chapter 5	
10	10/09/23	konsultasi word hasil akhir	

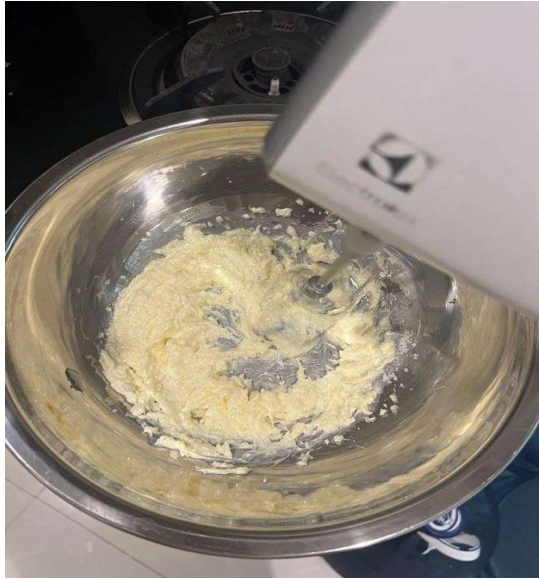


#### 4. Systematic Process Documentation

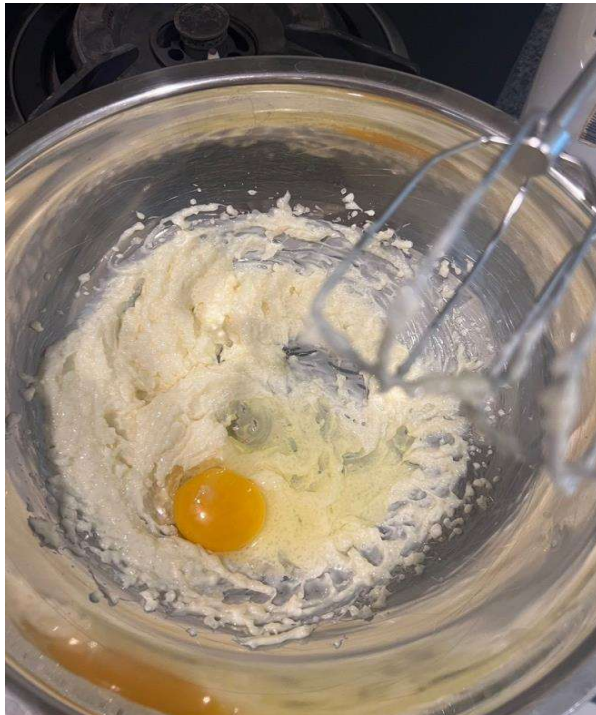
1. Put butter and sugar



2. Mix butter and sugar until expand



3. Put egg and mix until equally



4. Put purple sweet potato flour , medium protein flour and baking powder



5. Folding all the ingredients





6. Shape the cookie in the tray and bake at 180°C 17 minutes



7. If already done we can serve and eat the cookies



