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APPENDIX

1. Approve Recipe

Recipe Name : Vegetable candy
TITLE OF C&D : Sugar Free Vegetables Candy Using Mustard Greens and Carrots for Increasing Vegetable Consumption for Children Using Drying Method

Yield : 10-20 packs

Main Ingredients : 200 gr carrot and 2 bunches of mustard greens

Ingredients :

- 170 gr stevia sugar
- 4 packs unflavored jelly
- 1 pack nutrijell Lychee
- 1 pack coconut nutrijell
- 1000 gr water

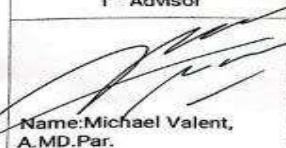
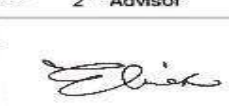
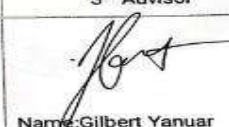
Method :

1. Wash vegetables such as carrots and mustard greens
2. The leaves of the mustard greens are taken then blended and the juice is removed then the liquid is taken as well as the carrots are peeled then cut into small pieces and blended and the liquid is taken
3. Then Cook the liquid. Mix it with stevia sugar and jelly powder
4. Cook over medium heat until it boils
5. Pour in the mould
6. Let stand until hard then remove from the mould
7. Oven with a temperature of 90 degrees celcius for ± 6 hours depending on the size of the candy

RECIPE BACKGROUND

The background is because there are so many children who don't consume vegetables even though vegetables themselves have many benefits, one of which is for eyesight, especially for children who often play gadgets. Also, vegetables are good for improving the condition of their digestive tract and there are many other benefits of vegetables.

Student Name : Fransiska Regis Fenesia Fulbertus
NIM : 2174130010029

| 1 st Advisor | 2 nd Advisor | 3 rd Advisor |
|--|--|--|
|  Name: Michael Valent, A.MD.Par. Date: 27 Maret 2023 |  Name : Elinar, SST.Par., M.Si Date : 27 Maret 2023 |  Name: Gilbert Yanuar Hardiawan, A. Md. Par. Date: 27 Maret 2023 |

2. Approved Sensory



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CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

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

DATE : 10 April 2023
NAME : Fransiska Regis Fenesia Fulbertus
NIM : 2174130010029
PRODUCT : Vegetable candy
ADVISOR : Michael Valent, A.Md.Par.

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

NOTES :

- Texture not like gummy nor candy
- Lebih chewy lebih enak
- Taste too sweet
- Kurang kaya rasa. Hanya ada rasa manis. Mungkin bisa tambahkan sedikit acidity



3. Consultation Form

Akademi Kuliner & Patiseri
OTTIMO
 INTERNASIONAL
OPENING HOURS: 09.00 - 21.00 WEDNESDAY - SUNDAY

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Fransiska P. F. Fulbertus
 Student Number : 217 413 001 0029
 Advisor : Michael Valent A. Md. Par

| No | Date | Topic Consultation | Name/Signature |
|----|------------|---|----------------|
| 1 | 09/03/2023 | Making Candy From vegetables Such as mustard greens and Carrots to increase vegetable consumption, especially for children uses the drying method | |
| 2 | 17/3/23 | ecomposis i Product | |
| 3 | 2/03/2023 | Sugar free vegetables candy using mustard greens and Carrots for increasing vegetable consumption for children using drying method | |
| 4 | 05/05/2023 | Konsul Nutrition fact | |
| 5 | 16/05/2023 | Konsul Nutrition value | |
| 6 | 21/05/2023 | Konsul logo | |

| No | Date | Topic Consultation | Name/Signature |
|----|------------|------------------------|----------------|
| 7 | 27/05/2023 | Konsul packaging | |
| 8 | 17/06/2023 | Konsul nutrition label | |
| 9 | 21/07/2023 | Konsul chapter 5 | |
| 10 | 08/09/2023 | Konsul word akhbar | |

4. Systematic process documentation

1) Wash mustard greens and carrots



2) Blend mustard greens and carrots then take the juice and liquid





3) Cook the liquid and then mix it with the stevia sugar and jelly powder

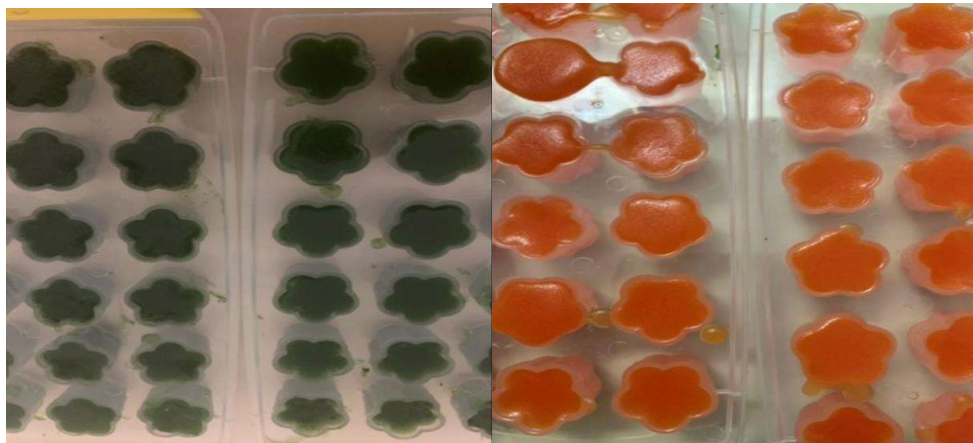




4) Cook over medium heat until boiling



5) Pour in mould



- 6) Let stand until hardened then remove from the mold then in the oven at 90 derajat celcius for about 6 hours depending on the size of the candy.

