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APPENDIX

1. Approval Sensory



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 5 May 2023
NAME : Matthew Sebastian Dwi Putra
NIM : 2174130010021
PRODUCT : Kersen 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	√	√	√	X	√
Panelist 8	√	√	√	X	√
Panelist 9	√	√	√	X	√
Panelist 10	√	√	√	X	√

NOTES :

- Kandungan alkohol terlalu strong. Bitter aftertaste.



2. Approval Recipes

Recipe Name : Fruit Wine
TITLE OF C&D : THE MAKING OF WINE BASED ON KERSEN FRUIT USING
THE FERMENTATION METHOD
Yield : 500 MI
Main Ingredients : Kersen Fruit
Ingredients :
– 50 Gr Sugar
– 0,2 Gr Yeast
– 500 MI Drink Water
– 150 Gr Kersen Fruit

Equipment :
– Knife
– Cutting Board
– Sauce Pan
– Scales
– Bowl
– Bottle
– Funnel
– Silicone Cap
– Airlock
– Strainer
– Cheese Cloth


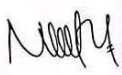
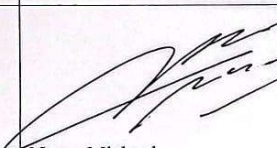
Method :
1. Sanitize all equipment before use.
2. Wash your fruit and cut into 2 pieces.
3. Put the fruit into the sauce pan and don't turn the heat up yet.
4. Pour 500ml of water into sauce pan and make sure the fruit is soaked.
5. Turn the heat up for medium heat and infuse the water for about 10 – 12 minutes.
6. Don't forget to close the pan while infusing the water.

RECIPE BACKGROUND

Indonesian wine production is still relatively small. And there are still many wines imported from other countries. Kersen fruit is an excellent source of carbohydrates that can be used for ethanol production through fermentation. In Indonesia, the utilization of kersen fruit is still not optimal because it is considered to have no economic value and lack of knowledge about its utilization, even though this fruit has high benefits. Tidak banyak orang yang tahu mengenai buah kersen. Buah kersen jarang ditemukan oleh orang-orang karena buah ini termasuk buah yang langka, dan tumbuhannya hanya terdapat di beberapa tempat. Oleh karena itu, saya memanfaatkan buah kersen ini sebagai bahan untuk pembuatan wine, dengan harapan agar pemanfaatan buah kersen di Indonesia bisa berjalan dengan optimal.

Student Name : Matthew Sebastian Dwi Putra

NIM : 2174130010021

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:	 Name:Michael Valent,A.Md.Par. Date:

3. Consultation Form



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
CENTURY ARTS GASTRONOMY BANGGA PASTRY ARTS

CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Matthew Sebastian Dwi Putra
 Student Number : 2179120010021
 Advisor : Jessica Herbon, A.Md.Pa.

No	Date	Topic Consultation	Name/ Signature
1.	20/4	Penentuan dan pembahasan produk	
	25/4	Pemilihan produk akhir	
	28/4	penentuan bahan dasar	
	7/5	proses pembuatan konsul	
	10/5	proposal chapter 1-3	
	10/5	produk results	

No	Date	Topic Consultation	Name/ Signature
	12/6	Kandungan nutrisi	
	20/6	Food label	
	28/6	Revisi 1	
	3/7	proposal chapter 4-5	

4. Process Documentation

1. Prepare and wash the Kersen fruit



2. Cut into 2 pieces



3. Boil for about 10 minutes



4. After boiled, wait until room temperature and strain



5. Pour into bottle along with the sugar and yeast, and fermented for about 1 until 2 weeks

