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# APPENDIX

## 1. Approved Recipe

Recipe Name : Duck gyoza with Cassava flour  
TITLE OF C&D : Duck gyoza with Cassava flour  
Yield : 5 pcs  
Main Ingredients : 150 Gr Cassava flour , 150 gr duck  
Ingredients :

150 gr Cassava flour	2 garlic cloves
100 ml water	1 tsp grated ginger
50 ml Oil	1 tsp five spice powder
150 gr duck	2 tsp Salt
3 spring onion	2 Tbsp Shaoxing wine
1 tsp Xanthan Gum	2 Tbsp Hoisin

### Method :

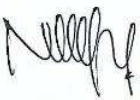

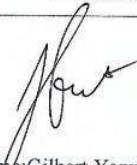
#### gyoza:

1. mince the meat & garlic
2. mix the meat and the spice & seasoning
3. mix the cassava flour and xanthan gum, and water then knead the dough
4. roll the dough into 3.5 cm wide log then cut the dough for every 2 cm
5. flatten the dough ball and fill it with a tsp of meat
6. seal the dough with water
7. pan sear the gyoza

### RECIPE BACKGROUND

Gyoza has been around for a while and people enjoy it and so do I, but I would like for more people to enjoy this dish by letting making this dish more accessible to people by making this dish gluten-free and putting a twist to it by using duck instead of pork.

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NIM : 2174130010015

1 <sup>st</sup> Advisor	2 <sup>nd</sup> Advisor	3 <sup>rd</sup> Advisor
 Name: Novi Indah Permata Sari, S.T.,M.Sc Date:	 Name: Ryan Yermia Iskandar, SS Date:	 Name: Gilbert Yanuar Hadiwirawan, A.Md.Par. Date:

## 2. Approved Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL  
 KULINER ARTS GASTRONOMI BAKING & PASTRY ARTS

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 5 May 2023  
**NAME** : Alvaro Kevin Wiryanto  
**NIM** : 2174130010015  
**PRODUCT** : Duck dumpling  
**ADVISOR** : Novi Indah Permata Sari, S.T., M.Sc

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

**NOTES** :



3. Consultation Form



Akademik Kuliner & Pastry  
**OTTIMO**  
 INTERNATIONAL  
 CONSULTATION FORM  
 CULINARY INNOVATION AND  
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/ Signature
1	2/4/23	Topic	
2	3/4/23	Topic	
3	10/4/23	Ingredients Viability	
4	15/4/23	How to bind sken	
5	25/4/23	Skin Ingredients	
6	20/5/23	Product Improvements	

Name : Alvaro Kevin Wiyanto  
 Student Number : 2174130010015  
 Advisor : Novi Indah Permata

No	Date	Topic Consultation	Name/ Signature
7	2/9/23	Revisi	
8	5/9/23	Nutrition facts	
9	15/9/23	Packaging	
10	20/9/23	Revisi	

#### 4. Process Documentation

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