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APPENDIX

1. Approved Recipe

Recipe Name : Vegan Nugget

TITLE OF C&D : Utilization of vegetables as an animal meat substitute

Yield : 4 Portion

Main ingredients :

Vegan nugget :

- 100gr tvp (textured vegetable protein)
- 16gr wheat gluten
- 16gr potato starch
- 8gr nutritional yeast
- 350gr young jackfruit
- 32gr tapioca starch
- 28gr all purpose flour
- 59gr silken tofu
- 5gr white pepper
- 5gr garlic powder
- 5gr onion powder
- 5gr salt
- 5gr white pepper
- 5gr sugar
- 5gr mushroom powder

Coat :

- 120gr all purpose flour
- 5gr salt
- 5gr dried thyme

- 7gr paprika powder
- 5gr ginger powder
- 5gr onion powder
- 5gr black pepper
- 73gr soy milk
- 250gr bread crumb

Stock :

- 40gr of celery
- 40gr of leeks
- 170gr onion
- 130gr carrot
- 2 cloves of garlic
- 500gr water
- 25gr mushroom powder
- 8gr ground nutmeg
- 24gr dried thyme
- 24gr dried rosemary
- 24gr dried oregano

METHODS :




1. Soak tvp with water for about 30 minutes, set aside.
2. Mash the tofu and the tapioca starch.
3. Cut the celery, carrots, leeks, and onion, sautee on a sauce pan for about 7 minutes until caramelized.
4. Add 500ml of water, boil and simmer for 30 minutes.

5. Combine the tvp, jackfruit, and the dry seasonings (thyme, rosemary, nutmeg, salt, sugar, white pepper, garlic powder, onion powder) into the stock. Boil until the liquid is fully absorbed.
6. Mix the nugget ingredients and the tofu mixture.
7. Shape and put into freezer until firm.
8. Take the nugget from the freezer and coat.
9. Deep fry until golden brown (around 7 minutes).
10. Serve.

RECIPE BACKGROUND (50 - 100 WORDS)

Chicken nugget is a food product consisting of a small piece of deboned chicken meat that is breaded or battered, then deep-fried or baked. However, because the basic ingredients for chicken nuggets are from chicken, I want to make the basic ingredients for these nuggets animal-free so that vegan people can enjoy them. That way, everyone can enjoy the taste and texture of the chicken nuggets

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 NIM : 2174130010068

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: Anthony Sucipto., AMd.Par Date: 15 September 2023	 Name: Novi Indah P., S.T., M.Sc Date: 15 September 2023	 Name: Jessica Hartan., AMd.Ps Date: 15 September 2023

2. Approved Sensory



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INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 14 July 2023
NAME : Mohammad Zulfikar Rafli Nursali
NIM : 2174130010068
PRODUCT : Vegan nugget
ADVISOR : Anthony Sucipto, A.Md.Par.

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

NOTES :

1. Tambah seasoning supaya lebih tasty
2. Terlalu banyak merica yang aku makan, untuk yang lain sudah bagus
3. To mushy, needs to be more firm
4. Tekstur terlalu lembek dan taste herb terlalu kuat
5. Teksture kurang kenyal, rasa terlalu oregano
6. Sudah baik



3. Consultation Form



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 INTERNATIONAL
 CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

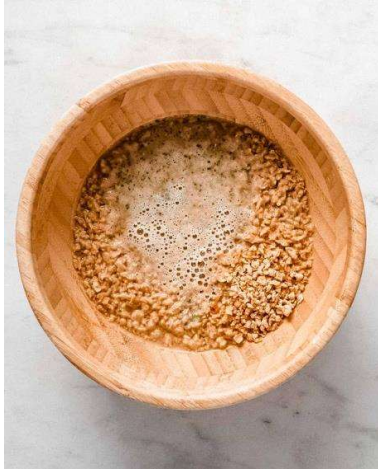
No	Date	Topic Consultation	Name/ Signature
1.	21/09 23	Konsul Judul	
2	21/09 23	product consultation	
3	21/09 23	product consultation	
4	05/09 23	report writing	
5	15/09 23	report writing	
6.	15/09 23	report writing	

Name : M. Z. Rafi N
 Student Number : 2114126018868
 Advisor : Anthony, Sucipto, And Par

No	Date	Topic Consultation	Name/ Signature
7.	15/09 23	report writing	
8.	15/09 23	report writing	
9.	15/09 22	report writing	
10	15/09 23	report writing	

4. Systematic Process Documentation

- Soak tvp with water for about 30 minutes, set aside.



- Cut the celery, carrots, leeks, and onion, sautee on a sauce pan for about 7 minutes until caramelized.



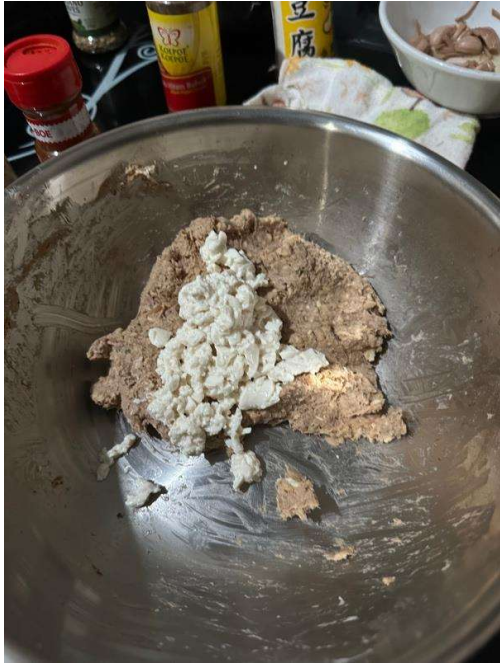
- Add 500ml of water, boil and simmer for 30 minutes.



- Combine the tvp, jackfruit, and the dry seasonings (thyme, rosemary, nutmeg, salt, sugar, white pepper, garlic powder, onion powder) into the stock. Boil until the liquid is fully absorbed.



- Mix the nugget ingredients and the tofu mixture



- Shape and put into freezer until firm.



- Take the nugget from the freezer and coat.



- Deep fry until golden brown (around 7 minutes).



- Serve.

