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APPENDIX

1. Approved Recipe

Recipe Name : Purple Sweet Potato Biscuits with broccoli, carrot and honey flavor

TITLE OF C&D : Utilization of Purple Sweet Potato for MPASI Biscuits

Yield : 14-16 pcs biscuits

Main Ingredients : Purple sweet potato

Ingredients :

Purple Sweet Potato Flour:

- 400g purple sweet potato

Biscuit:

- 120g Purple Sweet Potato Flour
- 40g pastry flour
- 60g margarine
- 25g chop carrot
- 25g chop broccoli
- 40ml mineral water
- 1 egg yolk
- 3 tsp honey

Method :

Purple Sweet Potato Flour:

1. Peel first the skin of purple sweet potato and use mandolin for slice thin the purple sweet potato.
2. Put the purple sweet potato into the dehydrator for 6 hour.
3. Blend the purple sweet potato in the food processor and sift it, Purple Sweet Potato Flour ready to use.

Biscuits:

1. Steam the broccoli and carrot with mineral water.
2. Strain the juice of broccoli and carrot, and strain until it become paste and add honey.
3. Add the Purple Sweet Potato flour, pastry flour, margarine, and baking powder in a separate medium bowl. Mix together with a fork (or clean hands) to form crumbs.
4. Mix the crumbs (no.5) into the batter (no.4) knead into a ball form.
5. Place onto a sheet of lightly floured parchment paper. Sprinkle with a little additional flour and place another piece of parchment on top. Roll out the dough between the parchment to about 0.8-1cm. Cut it into circle form with 5cm diametre.



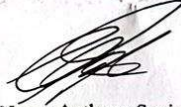
6. Bake in a oven 175°C for 25 minutes, or until golden brown around the edges and on the bottoms. Remove from the oven and let cool on the baking sheet.

RECIPE BACKGROUND

This recipe created because there aren't many out there who process purple sweet potatoes into MPASI biscuits. Besides from its attractive color, purple sweet potato has a naturally sweet taste, fiber content, high beta carotene content for baby's eye health, vitamin C, and antioxidants which can fight inflammation and help heart health. Broccoli, carrot and honey are added to add the taste of cookies and support the benefits of the purple sweet potato.

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NIM : 2174130010033

1 st Advisor	2 nd Advisor	3 rd Advisor
		
Name: Arya Putra Sundjaja, S.E. Date:	Name: Elinar, SST. Par., M.SI.Par. Date:	Name: Anthony Sucipto, A.Md.Par. Date:

2. Approved Sensory



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CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 8 May 2023
NAME : Rezi Agung Takris Pramana
NIM : 2174130010033
PRODUCT : Cookies ubi ungu
ADVISOR : Arya Putra Sundjaja, S.E.

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

NOTES :

- Tekstur masih terlalu keras



3. Consultation Form

No	Date	Topic Consultation	Name/ Signature
1	15/03/2023	Tower /	Cof Arge <i>[Signature]</i>
2	20/03/23	Ingredients	<i>[Signature]</i> Arge P
3	20/03/23	Konsul proses pembuatan	<i>[Signature]</i>
4	27/03/23	Cara pemilihan bahan	<i>[Signature]</i> Elisa
5	01/04/23	Konsul proposal.	<i>[Signature]</i> Klis
6	07/04/23	Konsul proposal	<i>[Signature]</i> Klis



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 INTERNATIONAL
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

Name : Reny Aswita
 Student Number : 2174130016033
 Advisor : Arge Patra Sundryan

No	Date	Topic Consultation	Name/ Signature
7	04/04/23	Konsul bahan	<i>[Signature]</i>
8	07/04/23	Konsul proposal	<i>[Signature]</i>
9	07/04/23	Konsul Judul	<i>[Signature]</i>
10	09/04/23	Konsul proposal	<i>[Signature]</i>

4. Systematic Process Documentation

1) Slicing the Purple Sweet Potato



2) Dehydrate Purple Sweet Potato



3) Milling Purple Sweet Potato on the food processor



4) Preparing othe ingredient



5) Mix unsalted margarine and powder sugar



6) Mix Egg White with Batter



7) Put the batter into Pipping Bag



8) Shape the batter into the baking tray



9) Bake the cookies batter in the oven



10) Cookies baked after 25 minutes



11) Cooled the cookies and scaling the weight



12) Stored the cookies in the packaging

