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APPENDIX

A. DESIGN AND LOGO



Figure AA Design and Logo

B. APPROVED RECIPE

Recipe Name : Serabi tepung biji durian

Yield : 10 portion

Main ingredients : biji durian

Ingredients :

- Durian seed powder - 500gr
- Rice flour - 500gr
- Sugar - 100gr
- Yeast - 10 gr
- Baking powder - 1 pinch
- Egg yolk - 1pcs
- Salt - 2gr
- Coconut cream - 200ml
- Palm sugar - 25gr
- Butter - 15gr

Preparation

1. Wash the durian seeds and dry them after that ferment using yeast for 3 days.
2. After fermented dry in the sun.
3. Cut into peeces after that blended into powder and filtered.
4. Prepare the ingredients to make pancakes then add the durian seed powder and mix it evenly.
5. Cook the batter using a pan that has been smeared with butter.
6. Wait for it to cool and set aside.
7. Packing, finish.

Student Name : Timothy Davian Simatupang

Advisor Name : Chef Yohana

Date & Time submission : 10 April 22 / 15 00 WIB

Recipe Background :

Durian is the name of a tropical plant originating from the Southeast Asian region, especially from the forests of Sumatra, Kalimantan and Malaysia, whose flesh is edible. Durian fruit in Latin is called *Durio zibenthinus* Murr.

Apart from the edible fruit, it turns out that durian seeds can also be consumed and contain good benefits for health so that it is possible to process them into food

APPROVED RECIPE Lanjutan

products based on flour. Based on research before, the content of starch, minerals and fiber in durian seed flour is as follows Carbohydrate 12.96%, Protein 14.17%, Fat 8.49%, Fiber 18.59%, Moisture content 6.60%, Magnesium (Mg) 1,751.30 ppm, Potassium (K) 9117.86 ppm and Sodium (N) 18.97 ppm (Nuriana, W., 2010). Durian seed processing products include durian seed chips, durian seed pulp and durian seed flour.

Durian seeds are part of the durian fruit which contains vitamins. In addition, the properties contained in durian seeds are not in doubt. One of the vitamins contained in durian seeds is vitamin B. Durian seeds can be consumed by everyone because they can prevent hypertension, maintain the immune system, reduce the risk of heart disease. The reason for using durian seeds is because they are a waste product that people throw away after eating the flesh.

CHECK LIST	POINT	APPROVAL
WASTE MANAGEMENT	✓	
PROCESSING METHOD	✓	
UNIQUE INGREDIENTS	✓	
PRODUCT OUTLOOK		
HEALTH & NUTRITION	✓	
NEW MODIFICATION	✓	
TOTAL		

NOTES :



Figure BB Approved Recipe

C. SENSORY ANALYSIS



Akademi Kuliner & Pastry
OTTIMMO
 INTERNASIONAL
INDONESIA

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 2 November 2022
NAME : Timothy Davian Simahapung
NIM : 2074130010059
PRODUCT : Serabi tepung durian
ADVISOR : Yohanna Prasctro, S.Sn., A.Md.Par.

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

NOTES :

- Taste hambar dan ada after taste pahit
- Enak, mungkin nanti dipenyajian pakek kuah yg tdk dan sweet.
- Taste very bland, smell a bit like fermented stuff



Figure AC Approved Sensory Test

D. CONSULTATION FORM

Name : Timothy Devian S
 Student Number : 2074190010059
 Advisor : Chef Yohana

No	Date	Topic Consultation	Name/Signature
7	9 mar 2023	Chapter 7	[Signature]
8	12 mar 2023	Chapter 2 & 3 Chapter 4 & 5	[Signature]
9	14 mar 2023	bibliography	[Signature]
10	14 mar 2023	Appendix	[Signature]

Universitas Kuliner & Pastry
OTTIMMO
 INTERNATIONAL
 CONSULTATION FORM
 RESEARCH AND DEVELOPMENT
 FINAL PROJECT



No	Date	Topic Consultation	Name/Signature
1	8 Des 2022	konsultasi tentang tentang food cost	[Signature]
2	9 Des 2022	konsultasi tentang Nutrition value	[Signature]
3	9 Des 2022	konsultasi tentang penyempurnaan produk	[Signature]
4	9 Des 2022	konsultasi tentang pengemasan produk	[Signature]
5	9 Des 2022	konsultasi tentang pemilihan bahan yang tepat untuk produk	[Signature]
6	9 mar 2023	Approval 1 Page	[Signature]

Figure AD Consultation Form