

BIBLIOGRAPHY

- Dheyab, M. A., Aziz, A. A., Jameel, M. S., Noqta, O. A., Khaniabadi, P. M., & Mehrdel, B. (2020). Simple rapid stabilization method through citric acid modification for magnetite nanoparticles. *Scientific Reports*, 10(1). <https://doi.org/10.1038/s41598-020-67869-8>
- Khoerunnisa, E. N. (2021). Pengaruh Masker Kesemek terhadap Kecerahan Kulit. *Jurnal Tata Rias*, 11(2), 24–35. <https://doi.org/10.21009/11.2.3.2009>
- Yuniastuti, E., Saputro, M. a. A., N., & Delfianti, M. N. I. (2021). Characterization of persimmon (*Diospyros kaki* L.) as biodiversity originated from Indonesia. *IOP Conference Series*, 824(1), 012040. <https://doi.org/10.1088/1755-1315/824/1/012040>

APPENDIX

A. DESAIN & LOGO



Figure 19. Logo




Figure 20. Design

SUPPLIER LIST

- Resh Persimmons, gelatine, citric acid, cinnamon, stevia sugar, and egg white from Hokky Supermarket, Jl. Dr. Ir. H. Soekarno No.208, Klampis Ngasem, Sukolilo, Surabaya City, East Java

APPROVED SENSORY TEST

 Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS CATERING BAKING PATISERIE

**CULINARY INNOVATION AND NEW
PRODUCT DEVELOPMENT
SENSORY TEST**

DATE : 21 Oktober 2022
NAME : Ibni Kenaz
NIM : 2074130010064
PRODUCT : Kesemek mousse
ADVISOR : Arya Putra Sudjaja, SE

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

NOTES :

- Doesn't look like moose and the taste is a bit too sweet texture also like jam
- Not a mousse, way too sweet




Figure 21. Approved Sensory Test

SCANNED APPROVED RECIPE

Recipe Name : Kesemek Mousse

Yield : 10 portion

Main Ingredients : Kesemek

Ingredients :

Kesemek Mousse

- Kesemek – 1750 gr
- Egg white – 330 ml
- Gelatine – 13.75 gr
- Stevia Sugar – 200 gr
- Citric acid – 25 gr
- Cinnamon – 10 gr (for seasoning)

Method

Kesemek Mousse

1. Pour gelatine with cold water until it expands.
2. Peel the persimmons and puree in a blender.
3. Add citric acid, sugar and egg white.
4. Shake well.
5. Add gelatine and beat again.
6. Arrange in a bowl, sprinkle with cinnamon and refrigerate until firm.

Figure 22. Approved Recipe

SENSORY ANALYSIS

Student Name : Ibni Kenaz
Advisor Name : Chef Arya Putra
Date & time of submission :

RECIPE BACKGROUND :

I think it's because persimmon is a fruit that has a low selling value and not many people know about persimmons, especially from the taste and benefits itself.

The reason I chose it was because I wanted to introduce how the taste and many benefits of persimmons are for health such as for prevent cancer cell growth, Reduce inflammation, maintain eye health, boost immune system, maintain digestive health, maintain heart health, fight premature aging

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

NOTES


26/01 2022

Arya P

Figure 23. Sensory Analysis

CONSULTATION FORM



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

CONSULTATION FORM CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT

Name : Ibni Kenaz
 Student Number : 207.9130010069
 Advisor : Chf. Arda

No	Date	Topic Consultation	Name/ Signature
1	24/01 2023 2023	R&D	
2	30/01 ²⁰²³	R&D	
3	30/1 ²⁰²³	Nutrition Fact	
4	31/1 ²⁰²³	Nutrition Fact	
5	1/2 ²⁰²³	Nutrition Fact	
6	2/3 ²⁰²³	Chapter 3	

No	Date	Topic Consultation	Name/ Signature
7	3/3 ²⁰²³	Chapter 4	
8	5/3 ²⁰²³	Background	
9	6/3 ²⁰²³	Chapter 2	
10	6/3 ²⁰²³	Chapter 5	

Figure 24. Consultation Form