

BIBLIOGRAPHY

- The Editors of Encyclopaedia Britannica. (2023, August 3). *Pork | Definition, Cuts, & Preparation*. Encyclopedia Britannica. <https://www.britannica.com/topic/pork>
- Bui, T. N. T. V. (2019). *Structure, Rheological Properties and Connectivity of Gels Formed by Carrageenan Extracted from Different Red Algae Species*. <https://tel.archives-ouvertes.fr/tel-02077051>
- Choi, Y., Ku, S., Park, J., Kim, H., Jang, A., & Kim, Y. (2015). Effects of drying condition and binding agent on the quality characteristics of ground Dried-Pork meat products. *Korean Journal for Food Science of Animal Resources*, 35(5), 597–603. <https://doi.org/10.5851/kosfa.2015.35.5.597>
- Ahmed, F. A., & Ali, R. F. M. (2013). Bioactive compounds and antioxidant activity of fresh and processed white cauliflower. *BioMed Research International*, 2013, 1–9. <https://doi.org/10.1155/2013/367819>
- Hurtado-Fernández, E., & Fernández-Gutiérrez, A. (2018). Avocado fruit— *Persea americana*. In *Elsevier eBooks* (pp. 37–48). <https://doi.org/10.1016/b978-0-12-803138-4.00001-0>
- Han, D., Jeong, J. Y., Choi, J., Choi, Y., Kim, H., Lee, M., Lee, E., & Kim, C. (2011). Effects of curing methods on the quality characteristics of pork jerky. *Food Science and Technology Research*. <https://doi.org/10.3136/fstr.17.179>
- Kim, G., Jung, E., Seo, H., Joo, S., & Yang, H. (2010). Textural and Sensory Properties of Pork Jerky Adjusted with Tenderizers or Humectant. *Korean Journal for Food Science of Animal Resources*, 30(6), 930–937. <https://doi.org/10.5851/kosfa.2010.30.6.930>
- Kuddus, M. (2018). ENZYMES IN FOOD BIOTECHNOLOGY. *ResearchGate*. https://www.researchgate.net/publication/357335538_ENZYMES_IN_FOOD_BIOTECHNOLOGY

APPENDIX

Recipe Name : Vegan Beef jerky
TITLE OF C&D : instant vegan beef jerky made from tofu skin using drying metod
Yield : 2
Main Ingredients : tofu skin
Ingredients :
- Garlic powder 9 gram - 2 tablespoons of cornstarch
- black pepper powder 3gram -
- Onion powder 6 gram
- coriander powder 9 gram
- Brown sugar 150 gram
- sugar 50 gram
- Beef powder 6gram -
- sweet soy sauce 5 grams -
- Chili powder 4 gram -




Method

1. Mix the spices and the sauce until **blended**
2. Melt brown sugar and granulated sugar together until it becomes asyrup
3. stir the syrup and spices together incoreporated well until it becomes and add on some water so that it is not solid
4. Coat the tofu skin with the sauce with the sauce and fold it to vreate thick layers resembling the texture of meat
5. After that, press the tofu skin as paked as possible to the release exess moisture air
6. Bake the tofu skin at 150°C for 15 minutes allow to cool
7. Place in the vacum bag vacuum tight chill for attl least ½ a week to 1 week besfore seriung

RECIPE BACKGROUND (50 - 100 WORDS)

I use this recipe because I support people who can't eat meat, there fore I change meat to tofu so those who can't eat meat can taste the taste the flavor of beef jerky and are able to gain the protein dan nutrien required daily

Student Name : Hanta Prayuga Pratama
NIM : 2174130010060

1 st Advisor	2 nd Advisor	3 rd Advisor
 Name: P. Ja' Jemic Date:	 Name: Hani Adhiananta. Date: 28 / 03 / 2023	 Name: Jessira Hartan Date: 27 March 2023



Akademi Kuliner & Pastry
OTTIMMO
INTERNASIONAL

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

DATE : 3 May 2023
NAME : Hanta Prayuga Pratama
NIM : 2174130010060
PRODUCT : Dendeng kulit tahu
ADVISOR : Ryan Yeremia Iskandar, SS

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

NOTES :





Madam Kullier & Partners
OPTIMMO
 INTERNATIONAL
 CONSULTATION FORM

**CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT**

Name: HARDY
 Student Number: 272313010101
 Advisor: WILSON KOTUMUWA

No	Date	Topic Consultation	Name/ Signature
1	3/3 2023	Trial product	
2	7/3 2023	Trial Product	
3	28/3 2023	Revisi Chapter I	
4	25/4 2023	Revisi chapter I	
5	24/6 2023	Revisi Product	
6	23/7 2023	Revisi Flour draft	

No	Date	Topic Consultation	Name/ Signature
7	24/8 2023	Revisi chapter I	
8	2/8 2023	Revisi chapter I	
9	25/8 2023	Revisi chapter I	
10	24/8 2023	Revisi chapter I	