Xiao Long Bao Fusion with Indonesian Cuisine

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Abstract *— The paper is made to research the classic Chinese dish Xiao Long Bao and test if it can work when fused with Indonesian cuisine. This research uses experiments done by giving questionnaires for the respondents to test the quality of the products are good enough and the comparison of each of those products towards each other through various categories. This research is made in the hopes that it can introduce more people towards Indonesian cuisine through the classic Chinese dish and to test the likeability of the dish in different terms such as aroma, taste, texture and appearance. This research is done by creating 4 Indonesian dishes being Soto Ayam Lamongan, Soto Betawi, Sop Ikan Batam and Soto Lamongan and substituting the broth used in the classic Xiao Long Bao with those Indonesian cuisines. Sample data collection is done by using the convinience sampling technique. This research uses the organoleptic test which consists of hedonic test and hedonic quality test which tests human sensories and needs to be answered in 4 categories which are aroma, taste, texture and appearance and involves sending questionnaires for the panelists to give their opinions regarding the fusion cuisine after tasting them. The result shows that the fusion cuisine in this research is valid and reliable while also liked by the different panelists who were given the products in the different categories as seen in the results and discussions through SPSS testing and shows that this dish has good enough quality and be able to help spread the word about Indonesia's cuisine.*

Keywords — Xiao long bao; Indonesian Cuisine; Hedonic Test; Hedonic Quality Test

I. INTRODUCTION

Food is an essential component of tourism along with transportation, accommodation, and attractions. When travelling, visitors engage in some forms of dining, ranging from eating food that is familiar from where they are from to seeking novel and different local dishes. Seeking experiences with the food of a destination has gained increasing attention amongst the visitors (Ellis et al., 2018) This means that food no longer functions as a physiological need, but also to enhance their experience as a tourist, offering opportunities to learn about the culture of the area they are visiting through direct encounters with local cuisines. Experiencing local food can provide a gateway to new cultures, leading visitors to learn about the culture of other societies than their own and to meet locals with whom they can share their experiences and to move away from what they are comfortable with. Since eating is an integral part of travelling, it is commonplace for visitors to expect pleasurable culinary experiences. The term culinary tourism can be interpreted as a tourism trip, during which the consumption or experience of local food and beverages is expressed in various food related activities, regardless of whether experiencing local food is or is not a primary purpose for travel. Recent attempts to utilize culinary tourism as a destination attraction have been evident in Asia (Wijaya et al., 2016). There are 8 million Chinese People residing in Indonesia which covers about 19.86% of the Chinese that are overseas and are present all over Indonesia asimmilation happened which caused Chinese Food to be accepted more in Indonesia (Poston & Wong, 2016). According to Kompas.com, Xiao Long Bao is one of the favourite chinese menus of Indonesian people.

Though its origin is disputed, Xiao Long Bao is most believed to have originated in late 19th-century Shanghai: during a time in which the steamed-bun market was becoming increasingly competitive. Restaurant owner Huang Mingxian invented his 'little basket buns' in an attempt to win out. He served them at his Ri Hua Xuan restaurant in Shanghai's Nanxiang area. His dumplings stood out with the addition of his jellified soup that melted into a fresh broth when steamed. Another proposed origin for the Xiao Long Bao is one rooted in a historical legend: in the 18th century, Emperor Qianlong tried the Xiao Long Bao when visiting a city near Shanghai. In his travels, he gained the nickname youlong, or 'swimming dragon' — some then attribute xiao long bao was named after him, as the word long means 'dragon' as well as 'basket'(Week in China, 2018)' Indonesian cuisine is a collection of various regional culinary traditions that formed the archipelagic nation of Indonesia. There are a wide variety of recipes and cuisines in part because Indonesia is composed of approximately 6,000 populated islands of the total 17,508 in the world's largest archipelago, with more than 1,300 ethnic groups (R.G.Richardson, 2021). Xiao Long Bao has traditionally only been made out of either pork or chicken as that was how it was traditionally made in Shanghai but the team has decided to try and help spread the culinary knowledge of the country to different

areas of the world and to small communities. The reasons why the team has decided to choose the Indonesian cuisine lineup compared to other available options are simple, the first reason is that the culinary options in Indonesia are almost endless (Hartog et al., 1967) and the fact that it seems to be underutilized made the team consider what kind of service the team can do for the country that they reside in. The team felt as though other Asian cultures seem to get more recognition in the culinary department whereas Indonesia, even though the variety and choices are plentiful, seem to get the least amount of attention in the culinary area. The other reason is because making Indonesian cuisines from Indonesia is simpler when it comes to finding the right ingredients and trying to find new ingredients from a recipe of a different country is more difficult. Xiao Long Bao is also a dish that can be served to almost anyone and they would have a high chance of enjoying the meal; that is one of the reasons why the dish was chosen. The other reason is that Xiao Long Bao is seen more as a snack rather than a full meal; the reason why this is important is because asking someone to eat a large meal that they never had before is harder to sell rather than a simple snack. A snack is something that can be quickly eaten and the opinion of the one eating it can be quick which is something the researchers need. In essence, the team wanted to do a fusion of two food cultures into one entirely new design that can spark interest in further creativity and may even promote globalization. The reason for our thought process is that the combining of two cultures into one is the first step into true globalization and integrating cultures into one unified group. Indonesia is all about unity and the group thought that one of the best ways to do that is to make a fusion between two cultures. Another reason which ties into globalization is that the team thought that outside of Indonesia the food is not as recognizable as other Asian cuisines for example, Japanese food is easily recognizable from the outside (Mandl, 2018) but you can scarcely see any authentic Indonesian cuisines outside of the home country.

The research questions can be explained as follows :Will the creation of fusion cuisine between the classic Chinese dish Xiao Long Bao and various Indonesian traditional cuisines are acceptable by the general public and be able to highlight Indonesia's cuisines to a new height internationally?, What is the level of likeability of the aroma, taste, color and texture of the fusion of Xiao Long Bao from Indonesian cuisine? The purpose of this research are to know the quality of the fusion between the classic Chinese dish Xiao Long Bao with various Indonesian traditional cuisines and to know how the panelists feel about the different Xiao Long Bao with Indonesian cuisines fusions. Benefits of Research This part lists the benefits of this research for different parties involved in the research: the contribution of the development of the method obtained is the result of research by innovation existing products to produce superior and authentic products from xiao long bao chinese fusion to xiao long bao Indonesian fusion and practice contributions show that the resulting xiao long bao Indonesian fusion product can provide commercial or non-commercial benefits to the party developing the product.

II. LITERATURE REVIEW

Xiao long bao is most commonly believed to have originated in late 19th-century Shanghai: during a time in which the steamed-bun market was becoming increasingly competitive (CHINA IN 50 DISHES, 2020). Soto Ayam Lamongan is an Indonesian soup that originated from the Lamongan district. It is generally made with chopped celery and onions with golden yellow powder called Koya. Koya is made from prawn crackers and fried garlic which is finely ground like a powder. Koya will be stirred together with the broth which will make the soup slightly thick and make it tasty (Islamiyah, 2020). For our soto ayam, we made it with chicken, lemongrass, lime leaves, black pepper, and salt.Soto Betawi is a soup which consists of a mixture of beef, thick coconut milk and potatoes so that it feels savory and delicious (Yudhistira, 2017). For our soto betawi, we used beef, tripe, instant condensed milk, instant coconut milk, lemongrass, bay leaves, lime leaves, clove, salt, and black pepper. Sop Ikan Batam is made from fish with clear gravy. The author used snapper, green tomatoes, garlic, shrimp, anchovy, candlenut, and white pepper powder to create sop ikan batam (Milhania, 2017). Rawon is a dark soup that originated from East Java and is made from beef broth, pangium paste, sliced beef, and various spices and is usually served with rice and often topped with bean sprouts (Darmawan et al., 2021). Rawon has a taste resulting from a combination of various spices that contain flavonoids, essential oil, tannin and antioxidant activity. For our Rawon we used beef, lime, galangal, lemongrass, red onion, garlic, red chili pepper, coriander, pangium, ginger, brown sugar, and salt. According to Hu et al., (2017), Quality Changes of Fresh Dumpling Wrappers at Room Temperature. This paper discusses the effects of using different kinds of wrappers to make different tastes and the effect different wrappers have on the texture and quality of the dumplings that were being created. Their biggest variable was the environment that the dumplings were subjected to, it could be the heat, the humidity, the moisture of the dumplings, etc. all of these variables were taken into account when studying for these results. The results show that inadequate or improper storage will lead to the browning of the wrappers that they were covered in and that those same wrappers were a breeding ground for microorganisms, so the wrappers started to break on a microscopic scale. It seemed as though the dumpling wrappers, if not stored correctly, are the main cause for the ruining of the product itself.

According to Akyürek (2019). A new culinary trend: Fusion cuisine - sample applications from some selected countries. December. This article is about the new venture in countries to try and fuse different products together to try and make their destination more appealing for potential tourists. The article callsthis event 'fusion cuisine' the article states that there is a very noticeable relation between food consumption and the area for vacation. The article then states that it is how trends are set, by making new ideas, which is something that this group is doing as well. The culture of a country is tied to the food that they serve as well due to the fact that food will always have some cultural significance so when someone combines two of them together it is like combining two histories together. According to Suriani & Ariani (2020). Balinese Fusion Food as Local Culinary Tourism Products. This article is about how Balinese students tried to do a food fusion as an experiment. To add to the experiment they decided to use Balinese ingredients in their fusion so that they fuse their own culture with another. To add to the whole operation the researchers used religious facilities to create the fusion of the food. Because the island of Bali is a hotbed of tourism and tourist activities the team of researchers wanted to try and integrate foreign cultures into their own local culture in a sort of fusion. The reason why this idea was so appealing to many Balinese is that many Balinese locals are already exposed to foreigners and have always been curious about foreign culture. The people also realized they can use their knowledge of culinary arts to full effect by using it to fuse their already existing knowledge on food with new concepts that were introduced to them. many experimental product development studies conducted such as those carried out by researchers (Hubner et al., 2020; Juliana, Juliana et al., 2020; Juliana et al., 2020) resulted in terms of aroma, texture, appearance, taste differing from one product to another between variations of snacks with new useful flavors

Research Framework

The process of the existence of this product can be made into stages of its life cycle. From the day the idea was created to the day the team decided to make the idea into realty.
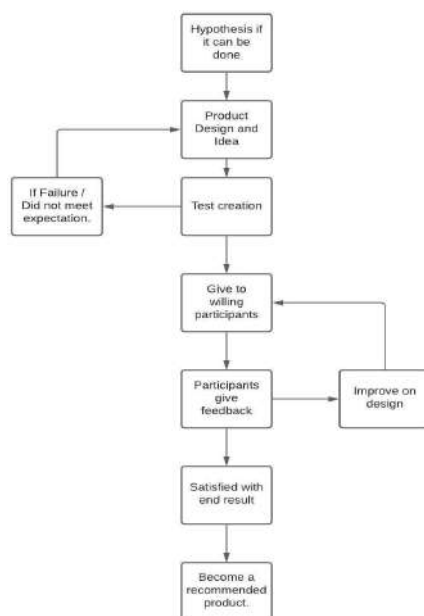

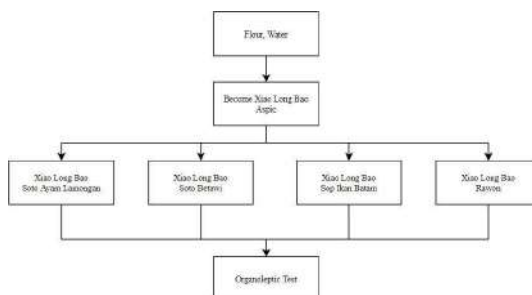**Figure 1**. Research Framework

Figure 2. Research Framework

The author decided that their product is an extension to an existing product which the team believes is an improvement of an already established food. The food process will be created, and the results are not certain so the team has a few hypotheses to try and determine all the possible outcomes.

H0 : Xiao Long Bao products cannot be substituted with Indonesian cuisines in terms of aroma, texture, color and appearance

H1 : Xiao Long Bao products can be substituted with Indonesian cuisines in terms of aroma, texture, color and appearance

III.   METHOD

The overview of this research is to fuse Xiao Long Bao which are soup dumplings with different Indonesian Cuisines, more specifically Indonesian soups. The Xiao Long Bao uses jelly-like pork broth to mix with the pork meat fillings that would turn into liquid when steamed at high heat. The object for this research would substitute the jelly-like pork broth with different Indonesian cuisines which are also turned into jelly-like substances and would melt when steamed at high heat. The pork meat was also substituted with chicken meat instead. The test used for this research is called the organoleptic tests which involves using the human sensors. The product will then be distributed to consumer panelists which are then asked to review the product in different criteria such as aroma, taste, color and appearance on a scale of 1-6

A research design is a blueprint or plan for the collection, measurement, and analysis of data, created to answer your research questions (Sekaran &Bougie, 2016).

1. Research Type: Author decided to use experiments as our research type. The purpose of an experiment is to study causal relationships between variables. In an experiment, the researcher manipulates the independent variable to study the effect of this manipulation on the dependent variable. In other words, the researcher deliberately changes a certain variable (Sekaran &Bougie, 2016).Time Horizon One Shot or Cross-Sectional Studies are studies that can be undertaken in which data are gathered just once, perhaps over a period of days or weeks or months, to answer a research question. This research method is one shot or cross-sectional studies as the study is done just once over a period of time in order to answer the question of whether the Xiao Long Bao with Indonesian Cuisine Fusion will have good quality.

2. Research Depth The depth of the research is substituting the pork soup inside the Xiao Long Bao with a variety of Indonesian cuisines which will be tested organoleptically through human sensorics which consists of aroma, texture, color and appearance.

3. Environment of Research The environment in which the research is done isin a real environment where the data are gathered from panelists that gives their objective opinion about the product which will then be turned into reference for whether the products will result in a success or a failure.

4. Unit Analysis The unit of analysis refers to the level of aggregation of the data collected during the subsequent data analysis stage (Sekaran, 2016). The tests will be done on consumer panelists who are public, and people are being picked randomly. Unit analysis used in this research is individual as individual panelists are tested

The Types of panelists consists of

1. Individual Panelists. These men/women are chosen based on criteria that they filled and may have experience in being in a panel which is important for the research. Individual Panelists are mostly used to find deviations and inconsistency in the survey as a whole to improve reliability (Pinto et al., 2014). .

2. Trained Panelists. Although not as trained as the other Panelists the people in this category are still knowledgeable in the field that is being tested. They can distinguish the different tastes and smells that they encounter and can give accurate results (Diako et al., 2019). .

3. Moderately Trained Panelists. Those in this category can detect a specific type of sensory and are attuned to that specific one. These people can be tested to be in this category by first having them instructed to focus on a sense and find their sensitivity to that sense (Losó et al., 2012). .

4. Untrained Panelists. These people are only tested for their overall enjoyment of the product they were given and not trained in any way (Rochmawati, 2019).

5. Consumer Panelists. The public is a great area to get information and the vast majority of the Panelists will be from the public and they do not have to be from a particular group or area (Leicester & Oldfield, 2014).

6. Children Panelists. Children can be used as a Panelist but is mostly restricted to foods and beverages that appeal to children. If explained correctly a child can be very honest with how they feel towards a product and can be a reliable source of feedback. When getting information from them their responses must be documented by a member of the team as they are asked about how they feel about the product they were given (Hima Ann Isaac, Hemamalini AJ, 2018).

The process of the Xiao Long Bao with Indonesian Cuisine Fusion research needs capital for the research to be done. The capital used in this research is all being covered by the research team divided between the 3 individuals involved in this research. The process starts with the creation of the different Indonesian cuisines which are Soto Ayam Lamongan, Soto Betawi, Sop Ikan Batam dan Sop Rawon with the ingredients that have been mentioned and explained in previous chapters. These cuisines will then be turned into gelatin using gelatin powder and cut

into little pieces which is then mixed with the meat fillings that were marinated until evenly mixed. The mixture of the meat and the gelatin Indonesian cuisines will then be wrapped around with the dumpling dough made before with flour, water, and oil. Then the dumpling will then be steamed to cook the dough, the meat inside and melt the gelatin from before and turning them into soup. There were problems earlier in the experiments as the dough are too thick and the some of the soups' tastes have not enough quality to be served and tested to the panelists while also not having enough liquid in the Xiao Long Bao. However, after putting in more seasonings in the soup, more soup gelatins in the Xiao Long Bao and more evenly and smaller sized dough while also using hot water and cold water, the product is then shared to the different panelists.

The method of data collection used for the research is questionnaires. A questionnaire is simply a list of mimeographed or printed questions that is completed by or for a respondent to give his opinion. A questionnaire is the main means of collecting quantitative primary data. A questionnaire enables quantitative data to be collected in a standardized way so that the data are internally consistent and coherent for analysis. Questionnaires should always have a definite purpose that is related to the objectives of the research, and it needs to be clear from the outset how the findings will be used. A questionnaire is used in case resources are limited as a questionnaire can be quite inexpensive to design and administer and time is an important resource which a questionnaire consumes to its maximum extent, protection of the privacy of the participants as participants will respond honestly only if their identity is hidden and confidentiality is maintained, and corroborating with other findings as questionnaires can be useful confirmation tools when corroborated with other studies that have resources to pursue other data collection strategies. Our group uses Google Form which will be then distributed to consumer panelists which will have to give their opinions about the products in terms of taste, aroma, color and appearance and will then be measured using a commonly used scale namely the Likert scales A Likert scale is a psychometric scale that has multiple categories from which respondents choose to indicate their opinions, attitudes, or feelings about a particular issue. In the field of SLA, Likert-scale questionnaires have most frequently been used in investigations of individual difference variables, such as motivation, anxiety, and self-confidence. Some advantages of Likert-scale questionnaires are that (a) data can be gathered relatively quickly from large numbers of respondents, (b) they can provide highly reliable person ability estimates, (c) the validity of the interpretations made from the data they provide can be established through a variety of means, and (d) the data they provide can be profitably compared, contrasted, and combined with qualitative data-gathering techniques, such as open-ended questions, participant observation, and interviews (Beglar & Nemoto, 2014) However, our group decided to use a 6-point likert scale as a 5 point likert scale would require the panelists to answer neutrally and would make it hard to judge the quality of the product in different categories. The Likert's scale 6 points tend to give the discrimination and reliability values which are higher than the Likert's scale 5 points. If they wanted to emphasize the discrimination and reliability high, therefore they should use the Likert's scale 6 points (Chumoya, 2010).

Two general types of panels are used in sensory evaluation. A descriptive panel is commonly used to determine differences between food samples. The descriptive panelist is experienced in the type of food being tested and receives extensive training prior to the testing. A consumer panel is selected from the public according to the demographics necessary to test a product and these consumers are usually customers of products and/or services that can fill both the role of quantitative and qualitative research. (Callegaro et al., 2014). Our group chose to use general panelists in our research. The type of sampling that would be used by the team would be random sampling since the participants would be people in the area that are willing to try the product. This means a group of people will represent the whole bunch so this means the survey would try to use as many of the criteria to fit as much as possible. To ensure the sample is more accurate to the public the people being tested would have similar kinds of characteristics that will be similar to the percentage of the actual public which will make the result as accurate as it can be.

Variables are essentially the things to take into consideration when testing the data that is being collected by a team. Variables can range from looking for 8 something from an individual to looking for similarities in a group of people that can be tested by a researcher or a team. Variables are mostly things that can be seen or measured reliably and can be the staging point for further research into something, in the case for this group the variables can determine the outcome of the product research. Variables are used to determine the type of data that is being stated so that it can be accurately portrayed by a researcher so that they can identify where the research is headed (Abiodun-Oyebanji, 2017). There are two types of variables that are the most common and those are called Independent and Dependent variables. Independent variables are variables that come first as it can stand by it; the independent variables are the active variables that the researchers are trying to find, and Dependent variables are the things that are being manipulated. Essentially the independent variable stays the same while the dependent variable changes depend on the findings. (Gould, 2013) In this instance the variables will be as follows: 1. The Independent variable (X) is the type of Xiao Long Bao that is being tested for the enjoyment of the guests while the Dependent variable (Y) is the enjoyment or dissatisfaction for the participants. 2. It can also be created in a way where the (Y) value can be put as the different type of Xiao Long Bao and the independent variables can be the things that can affect the food directly. The data that is being taken would be from a quantitative source which is a questionnaire that will be spread around to the local people around the area. This kind of research would give

people a chance to rate their preference or satisfaction on the product that is given to them. An example of this would be the following: Hedonic Scale Example 1) Horrible 2) Bad 3) Mediocre 4) Acceptable 5) Good 6) Excellent.

Based on the data and information provided by the results there are only a couple of things that can be done to analyze the information provided, and that is through: A descriptive analysis is essentially a comprehensive way of making data that has been gathered into a comprehensive piece of information that can be understood by those that read it; it can be very easily understood as the visual cues are very clear and comprehensive. This type of analysis is better for data that needs to be described, shown or summarized clearly for easy viewing. Descriptive Analysis is essentially a method to figure out what kind of intervention is needed, in this case what kind of improvements are required for the food item, and what problems need to be solved in order to make the most reasonable action in that specific scenario (Loeb et al., 2017). Validity Analysis is in short, a validity analysis is to find out how accurate or usable the data that was gathered is and the more valid it is the more it can be used. This type of test is very important to survey research such as questionnaires due to the fact that it can be very unreliable if not done correctly and can be inaccurate or misinformed. The validity of a survey can be done in two different ways: first is through an expert who can analyse such data and make sure that they fit the guidelines and second isto use a program such as SPSS to check the data for the user (Taherdoost, 2018). A reliability test is similar to a validity test due to the fact that they both try to make sure that the questions and information provided are accurate and don't need to be changed or edited. The difference is that in a reliability test the focus is more on the questions being asked, an example of this would be how a question with a yes/no answer is not very reliable as there is no scale or data that can be extracted from it which makes it entirely unreliable. Consistency is also a major factor in reliability. If the information that is being gathered varies too wildly it would mean that the question being asked is not worth asking due to the opinions being too carried; having a more concentrated opinion is more reliable than a scattered one (Pereira et al., 2015). The Friedman test is a study of variables that can be observed and can be calculated while putting them into a comprehensive table that can be viewed to determine the validity and reliability of a survey that has been conducted. There are different ways of using the Friedman Test and one of them is to use samples from random independent populations that don't necessarily have to be in the same size but can be compared to each other. Depending on the number of factors that need to be included it could range from a one-way factor, a two-way factor and so-on . Organoleptic testing is one of the ways used to find out the receiving power of a product and to assess the quality of a food and organoleptic research is an assessment by stimulating the body's organs (Pereira et al., 2015). The organoleptic test used for this research is the hedonic test and the hedonic quality test. Organoleptic testing uses hedonic quality tests that are more specific hedonic tests that usually aim to determine the response of panelists to common organoleptic quality properties, such as texture, smell / taste and color. While the favorite test is one type of acceptance test (Rahayu, 1998). In the hedonic test, there are four quality parameters that are tested, namely appearance, taste, colour and aroma. And the impression obtained more specifically is not just like or dislike, so this test is more appropriate when called a hedonic quality test. Hedonic Test is basically to find out the satisfaction that a participant has on a product that they have received, and it shows the overall enjoyment of the product by the people who have tried it. All the attributes about the product are documented from the overall acceptance to the intent of purchase by the customer (Lim, 2011). Hedonic scales are the way said customers relay their satisfaction that can range from Extremely Satisfied to Extremely Disappointed and these recordings are then taken into account while creating the data. Hedonic Quality Test is more specific to the product itself and the feedback is much more specific to the product itself, this can range from the color of the product being created to the feel when it is being held by the participant. This information is more concise and more informative but also harder to put into a database due to the fact that it is unique compared to a Hedonic Scale (Singh, 2021). In the case of the team the product being created is Xiao Long Bao the different condiments will be rated and tested for the likeness by the participants and the texture can be judged and the people can judge how fitting the condiment is inside the Xiao Long Bao. The participants would be randomly selected from a random sample to give the most unbiased answers

IV.   RESULT AND DISCUSSION

The research conducted is an organoleptic test that consists of both hedonic test and hedonic quality test. In the organoleptic test, things that are tested are aroma, taste, texture, and appearance of the xiao long bao, by comparing each of the Indonesian soups as the filling. Based on the result, for aroma, most of the panelists prefer sop ikan batam together with taste. For texture, most of the panelists prefer Soto ayam lamongan together with its appearance. As for the least favorite among the panelists, for aroma, the least favorite is rawon. For taste, the least favorite is soto betawi. For texture, the least favorite is sop ikan batam. For appearance, the least favorite is soto betawi. The distribution of the product is through hand deliver and sending a courier to the Author's family and the Author's relatives.

After conducting the organoleptic test, the data was collected by providing products that have been created and distributing questionnaires to panelists who have tried the products that have been made. From the

results of the questionnaire, it will be explained descriptively so that conclusions can be obtained from the results of the study. Afterwards, analysis is conducted with usage of statistical data analysis in the form of correlation. Several test methods such as hedonic test and hedonic quality test were also carried out in this research. In the hedonic quality test, the hedonic quality test form is distributed to the panelists to be filled in and then given an assessment on a scale of 1-6 to see the panelists' preference for the xiao long bao with Indonesian soup in terms of color, taste, aroma, and texture. The panelists that the author has gathered is about 50 people and majority of the panelists are the author's family and relatives with a few being the author's friend. The product is delivered by the author themselves and a courier.

After gathering the datas from the panelists about xiao long bao with Indonesian soups, the author conducted a hedonic quality test to find the average of each organoleptic that the author tested, namely color, taste, aroma, and texture . The hedonic quality test is made using a measurement scale of 1-6 which is written as follows:

1 = Very much disagree (VMD)
2 = Disagree (D)
3 = Slightly disagree (SD)
4 = Slightly agree (SA)
5 = Agree (A)
6 = Very much agree (VMA)

Table 1. Hedonic Test Result of Soto Ayam Lamongan

Aroma of Soto Ayam Lamongan						
		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	SD	2	4.0	4.0	4.0	5.00
	SA	8	16.0	16.0	20.0	
	A	28	56.0	56.0	76.0	
	VMA	12	24.0	24.0	100.0	
	Total	50	100.0	100.0		

Taste of Soto Ayam Lamongan						
		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	SD	1	2.0	2.0	4.0	5.12
	SA	10	20.0	20.0	22.0	
	A	21	42.0	42.0	64.0	
	VMA	18	36.0	36.0	100.0	
	Total	50	100.0	100.0		

Texture of Soto Ayam Lamongan						
		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	D	1	2.0	2.0	2.0	4.78
	SD	1	2.0	2.0	4.0	
	SA	11	22.0	22.0	26.0	
	A	32	64.0	64.0	90.0	
	VMA	5	10.0	10.0	100.0	
	Total	50	100.0	100.0		

Appearance of Soto Ayam Lamongan						
		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	SD	8	16.0	16.0	16.0	4.36

SA	25	50.0	50.0	66.0	
A	8	16.0	16.0	82.0	
VMA	9	16.0	16.0	100.0	
Total	50	100.0	100.0		

Source: Processed Data Result (2021)

Based on the table for the aroma variable under Soto Ayam Lamongan, we can see that 2 people, which is 4% of the panelist, slightly dislike it. 8 people, which is about 16% of the panelists, slightly liked it. 28 people, which is 56% of the panelists, liked it. 12 people, which is 24% of the panelists, very much liked it. The result of the Mean of Soto Ayam Lamongan's aroma is 5.00.

Based on the table for the taste variable under Soto Ayam Lamongan, we can see that 1 person, which is 2% of the panelist, slightly dislikes it. 10 people, which is about 20% of the panelists, slightly liked it. 21 people, which is 42% of the panelists, liked it. 18 people, which is 36% of the panelists, very much liked it. The result of the Mean of Soto Ayam Lamongan's taste is 5.12.

Based on the table for the texture variable under Soto Ayam Lamongan, we can see that 1 person, which is 2% of the panelists, dislikes it. 1 person, which is 2% of the panelist, slightly dislikes it. 11 people, which is about 22% of the panelists, slightly liked it. 32 people, which is 64% of the panelists, liked it. 5 people, which is 10% of the panelists, very much liked it. The result of the Mean of Soto Ayam Lamongan's texture is 4.78.

Based on the table for the appearance variable under Soto Ayam Lamongan, we can see that 8 people, which is 16% of the panelists, slightly dislike it. 25 people, which is about 50% of the panelists, slightly liked it. 8 people, which is 16% of the panelists, liked it. 9 people, which is 18% of the panelists, very much liked it. The result of the Mean of Soto Ayam Lamongan's appearance is 4.36.

Table 2. Hedonic Test Result of Soto Betawi

		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Aroma of Soto Betawi						
Valid	SA	6	12.0	12.0	12.0	5.28
	A	24	48.0	48.0	60.0	
	VMA	20	40.0	40.0	100.0	
	Total	50	100.0	100.0		
Taste of Soto Betawi						
Valid	SA	9	18.0	18.0	18.0	5.44
	A	20	40.0	40.0	58.0	
	VMA	21	42.0	42.0	100.0	
	Total	50	100.0	100.0		
Texture of Soto Betawi						
Valid	SD	10	20.0	20.0	20.0	4.46
	SA	14	28.0	28.0	48.0	
	A	19	38.0	38.0	86.0	
	VMA	7	14.0	14.0	100.0	
	Total	50	100.0	100.0		

Appearance of Soto Betawi

Valid		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	D	2	4.0	4.0	4.0	4.24
	SD	10	20.0	20.0	24.0	
	SA	16	32.0	32.0	56.0	
	A	18	36.0	36.0	92.0	
	VMA	4	8.0	8.0	100.0	
	Total	50	100.0	100.0		

Source: Processed Data Result (2021)

Based on the table for the aroma variable under Soto Betawi, we can see that 6 people, which is about 12% of the panelists, slightly liked it. 24 people, which is 48% of the panelists, liked it. 20 people, which is 40% of the panelists, very much liked it. The result of the Mean of Soto Betawi's aroma is 5.28.

Based on the table for the taste variable under Soto Betawi, we can see that 9 people, which is about 18% of the panelists, slightly liked it. 20 people, which is 40% of the panelists, liked it. 21 people, which is 42% of the panelists, very much liked it. The result of the Mean of Soto Betawi's taste is 5.44.

Based on the table for the texture variable under Soto Betawi, we can see that 10 people, which is 20% of the panelists, slightly disliked it. 14 people, which is 28% of the panelists, slightly liked it. 19 people, which is 38% of the panelists, liked it. 7 people, which is 14% of the panelists, very much liked it. The result of the Mean of Soto Betawi's texture is 4.66.

Based on the table for the appearance variable under Soto Betawi, we can see that 2 people, which is 4% of the panelists, disliked it. 10 people, which is 20% of the panelists, slightly disliked it. 16 people, which is 32% of the panelists, slightly liked it. 18 people, which is 36% of the panelists, liked it. 4 people, which is 8% of the panelists, very much liked it. The result of the Mean of Soto Betawi's appearance is 4.24.

Table 3. Hedonic Test Result of Sop Ikan Batam

Aroma of Sop Ikan Batam

Valid		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	SD	1	2.0	2.0	2.0	5.22
	SA	5	10.0	10.0	12.0	
	A	26	52.0	52.0	64.0	
	VMA	18	36.0	36.0	100.0	
	Total	50	100.0	100.0		

Taste of Sop Ikan Batam

Valid		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	SD	3	6.0	6.0	6.0	5.14
	SL	6	12.0	12.0	18.0	
	L	22	44.0	44.0	62.0	
	VMA	19	38.0	38.0	100.0	
	Total	50	100.0	100.0		

Texture of Sop Ikan Batam

Valid		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	SD	6	12.0	12.0	12.0	4.46
	SL	19	38.0	38.0	50.0	
	L	21	42.0	42.0	92.0	
	VMA	4	8.0	8.0	100.0	

		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
	Total	50	100.0	100.0		

Appearance of Sop Ikan Batam

		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	D	1	2.0	2.0	2.0	4.08
	SD	16	32.0	32.0	34.0	
	SL	14	28.0	28.0	62.0	
	L	16	32.0	32.0	94.0	
	VL	3	6.0	6.0	100.0	
	Total	50	100.0	100.0		

Source: Processed Data Result (2021)

Table 4. Hedonic Test Result of Rawon

Aroma of Rawon

		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	D	1	2.0	2.0	2.0	4.92
	SD	3	6.0	6.0	6.0	
	SA	7	14.0	14.0	22.0	
	A	27	54.0	54.0	76.0	
	VMA	12	24.0	24.0	100.0	
	Total	50	100.0	100.0		

Taste of Rawon

		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	SD	3	6.0	6.0	6.0	5.14
	SA	5	10.0	10.0	16.0	
	A	24	48.0	48.0	64.0	
	VMA	18	36.0	36.0	100.0	
	Total	50	100.0	100.0		

Texture of Rawon

		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	SD	11	22.0	22.0	22.0	4.40
	SA	13	26.0	26.0	48.0	
	A	21	42.0	42.0	90.0	
	VMA	5	10.0	10.0	100.0	
	Total	50	100.0	100.0		

Appearance of Rawon

		Frequency	Percent	Valid Percent	Cumulative Percent	Mean
Valid	D	1	2.0	2.0	2.0	4.12
	SD	15	30.0	30.0	32.0	
	SA	15	30.0	30.0	62.0	
	A	15	30.0	30.0	92.0	
	VMA	4	8.0	8.0	100.0	
	Total	50	100.0	100.0		

Source: Processed Data Result (2021)

Based on the table for the aroma variable under Rawon, we can see that 1 person, which is 2% of the panelists, dislikes it. 3 people, which is 6% of the panelists, slightly dislike it. 7 people, which is about 14% of the panelists, slightly liked it. 27 people, which is 54% of the panelists, liked it. 12 people, which is 24% of the panelists, very much liked it. The result of the Mean of Rawon's aroma is 4.92.

Based on the table for the taste variable under Rawon, we can see that 3 people, which is 6% of the panelists, slightly dislike it. 5 people, which is about 10% of the panelists, slightly liked it. 24 people, which is

48% of the panelists, liked it. 18 people, which is 26% of the panelists, very much liked it. The result of the Mean of Rawon's taste is 5.14.

Based on the table for the texture variable under Rawon, we can see that 11 people, which is 22% of the panelists, slightly dislike it. 13 people, which is about 26% of the panelists, slightly liked it. 21 people, which is 42% of the panelists, liked it. 5 people, which is 10% of the panelists, very much liked it. The result of the Mean of Rawon's texture is 4.40.

Based on the table for the appearance variable under Rawon, we can see that 1 person, which is 2% of the panelists, dislikes it. 15 people, which is 30% of the panelists, slightly dislike it. 15 people, which is about 30% of the panelists, slightly liked it. 15 people, which is 30% of the panelists, liked it. 4 people, which is 8% of the panelists, very much liked it. The result of the Mean of Rawon's appearance is 4.12.

Table 5. Reliability Results

Hedonic Reliability Test		
Product Name	**Cronbach's Alpha**	**Note**
Soto Ayam Lamongan	0.768	Reliable
Soto Betawi	0.666	Reliable
Sop Ikan Batam	0.727	Reliable
Rawon	0.740	Reliable
Hedonic Quality Reliability Test		
Product Name	**Cronbach's Alpha**	**Note**
Soto Ayam Lamongan	0.797	Reliable
Soto Betawi	0.778	Reliable
Sop Ikan Batam	0.835	Reliable
Rawon	0.762	Reliable

Source: Processed Data Result (2021)

Based on the table above, the Cronbach's Alpha of Soto Ayam lamongan up to Rawon has a range of 0.666 - 0.768 and alpha that are 0.70-0.90 are considered high reliability. Alphas that are above 0.6 are also considered reliable which we can see in this table that all products are able to achieve above alpha 0.6.

Based on the table above, the Cronbach's Alpha of Soto Ayam lamongan up to Rawon has a range of 0.762 - 0.835 and alpha that are 0.70-0.90 are considered high reliability. All the products on the table achieved above alpha 0.70 which shows that it is highly reliable.

Validity testing in a study is carried out to be able to find out whether the data from a questionnaire is valid or not based on several variables used. From the results of the validity test in the table above, a questionnaire containing six questions using hedonic tests and hedonic quality tests has been assessed by 50 panelists. To know whether it is valid or not, the formula of rTable is used and the formula is df=N-2. N is the total sample which means that 50 - 2 is 48, with the r Table with the significance of 5% = 0.2787. The validity test that has been carried out in this study is shown in the following table:

Table 6. Validity Test

Hedonic Validity Test						
Product Name	**Aroma (r count)**	**Taste (r count)**	**Texture (r count)**	**Appearance (r count)**	**R table**	**Note**
Soto Ayam Lamongan	0.632	0.638	0.759	0.699	0.2787	Valid
Soto Betawi	0.559	0.630	0.568	0.446	0.2787	Valid
Sop Ikan Batam	0.686	0.804	0.356	0.606	0.2787	Valid
Rawon	0.745	0.748	0.440	0.609	0.2787	Valid
Hedonic Quality Validity						
Product Name	**Aroma**	**Taste**	**Texture**	**Appearance**	**R Table**	**Note**

	(r count)	(r count)	(r count)	(r count)		
Soto Ayam Lamongan	0.704	0.761	0.753	0.779	0.2787	Valid
Soto Betawi	0.698	0.603	0.789	0.716	0.2787	Valid
Sop Ikan Batam	0.681	0.721	0.677	0.791	0.2787	Valid
Rawon	0.556	0.670	0.719	0.720	0.2787	Valid

Source: Processed Data Result (2021)

It is known from the results of the calculation of the validity in the table above, it can be seen that r Count > r Table. So overall it can be concluded that all instruments in this study are valid, both hedonic validity and hedonic quality tests.

Table 6. Friedman Test of Aroma

Hedonic Test Result of Friedman's Mean Ranking on Aroma	
Sample Name	Aroma Mean Rank
Soto Ayam Lamongan	2.38
Soto Betawi	2.67
Sop Ikan Batam	2.64
Rawon	2.30
Total	5.00
Aroma Test Statistics	
N	52
Chi-Square	146.651
df	4.0
Asymp. Sig.	< .001

Source: Processed Data Result (2021)

Based on the table on Friendman's Ranking on Aroma, under the aroma variable, soto betawi has the highest mean rank with the amount of 2.67. Next to soto betawi is sop ikan batam with the amount of 2.64 mean rank. Next to sop ikan batam is soto ayam lamongan with the amount of 2.38 mean rank. In the last rank is rawon with the amount of 2.30 mean rank.

Based on the Aroma Test Statistics, it is shown that the Asymp. Sig. is < .001. Asymp. Sig. that is small or below < 0.05, means that H0 can be rejected and H1 can be accepted.

Table 7. Friedman Test on Taste

Friedman's Mean Ranking on Taste	
Sample Name	Taste Mean Rank
Soto Ayam Lamongan	2.39
Soto Betawi	2.55
Sop Ikan Batam	2.51
Rawon	2.55
Total	5.00
Aroma Test Statistics	
N	52
Chi-Square	148.636
df	4
Asymp. Sig.	< .001

Source: Processed Data Result (2021)

Based on Friedman's mean ranking on taste table, under the taste variable, both soto betawi and sop rawon have the same amount of mean rank and are the highest with the amount 2.55. Next is sop ikan batam with the amount of 2.51 mean rank. Lastly is soto ayam lamongan with the amount of 2.39 mean rank.

Based on the Aroma test statistics, it is shown that the Asymp. Sig. is < .001. Asymp. Sig. that is small or below < 0.05, it means that H0 can be rejected and H1 can be accepted. This is also proves that this product can be differentiated from the original xiao long bao.

Table 8. Friedman Test on Texture

Hedonic Test Result of Friedman's Mean Ranking on Texture	
Sample Name	**Mean Rank**
Soto Ayam Lamongan	2.85
Soto Betawi	2.28
Sop Ikan Batam	2.52
Rawon	2.36
Total	5.00
Texture Test Statistics	
N	52
Chi-Square	145.992
df	4
Asymp. Sig.	< .001

Source: Processed Data Result (2021)

Based on Friedman's mean ranking on texture, under the texture variable, the highest amount of mean rank is soto ayam lamongan. Next is sop ikan batam with the amount of 2.52 mean rank. Next is rawon with the amount of 2.36 mean rank. Lastly, it is soto betawi with the amount of 2.28 mean rank.

Based on the Texture Test Statistics, it is shown that the Asymp. Sig. is < .001. Asymp. Sig. that is small or below < 0.05, it means that H0 can be rejected and H1 can be accepted. This is also proves that this product can be differentiated from the original xiao long bao.

Table 9. Friedman Test of Appearance

Hedonic Test Result of Friedman's Mean Ranking on Appearance	
Sample Name	**Mean Rank**
Soto Ayam Lamongan	2.43
Soto Betawi	2.53
Sop Ikan Batam	2.50
Rawon	2.54
Total	5.00
Test Statistics	
N	52
Chi-Square	144.991
df	4
Asymp. Sig.	< .001

Source: Processed Data Result (2021)

Based on Friedman's mean ranking on appearance, under the appearance variable, the highest amount of mean rank is rawon with the amount of 2.54. Next is sop ikan with the amount of 2.53 mean rank. Next is sop ikan batam with the amount of 2.50 mean rank. Lastly, it is soto ayam lamongan with the amount of 2.43 mean rank.The Friedman Test shows that the asymp.sig<0.05 meaning that the different products that were researched and tested have different levels of aroma, taste, texture, and appearance.

V.   CONCLUSION

The conclusion of the research product of Xiao Long Bao fusion with Indonesian cuisine are as follows: The research can answer research question and showed that Xiao Long Bao with Indonesian cuisine fusion is likeable enough where it could be a substitution to the original pork broth in classic Xiao Long Bao and that the quality of the fusion cuisine is high enough according to the data taken from the 50 consumer panelists.The ingredients needed for the Indonesian cuisines are different varieties of Indonesian seasonings mentioned in previous chapters and the substitution of the pork broth of the Xiao Long Bao with Indonesian Cuisine is different

in the way the soup tastes inside the dumpling. This is however, accepted by the panelists as likeable enough to be enjoyed showed by the results of the questionnaires distributed to the panelists after trying the product.

The research test shows the different results of the hedonic tests from the panelists of the different products in terms of aroma, taste, texture and appearance:

a. The hedonic test for the xiao long bao and soto ayam lamongan fusion have aroma, taste, texture, and appearance respectively have the mean scores of 5.00, 5.12, 4.78 and 4.36.

b. The hedonic test for the xiao long bao and soto Betawi fusion have aroma, taste, texture and appearance respectively the mean scores of 5.28, 5.44, 4.78 and 4.24.

c. The hedonic test for the xiao long bao and sop ikan batam fusion aroma, taste, texture, and appearance respectively have the mean scores of 5.22, 5.14, 4.46 and 4.08.

d. The hedonic test for the xiao long bao and sop rawon fusion in terms of aroma, taste, texture, and appearance respectively have the mean scores of 4.92, 5.14, 4.40, and 4.12.

e. The Friedman's hedonic test for the xiao long bao and the Indonesian soups fusion have aroma, taste, texture, and appearance respectively the Chi-square results of 146.651, 148.636, 145.992, and 144.991.

The research test shows the different results of the hedonic quality tests from the panelists of the different products in terms of aroma, taste, texture, and appearance:

a. The hedonic quality test for the xiao long bao and soto ayam lamongan fusion aroma, taste, texture, and appearance respectively have the mean scores of 5.20, 5.20, 4.46 and 4.48.

b. The hedonic quality test for the xiao long bao and soto betawi fusion have aroma, taste, texture, and appearance respectively the mean scores of 5.08, 4.84, 4.34 and 4.06.

c. The hedonic quality test for the xiao long bao and sop ikan batam fusion aroma, taste, texture, and appearance respectively have the mean scores of 5.12, 4.80, 4.40 and 4.04.

d. The hedonic quality test for the xiao long bao and sop rawon fusion in terms of aroma, taste, texture, and appearance respectively have the mean scores of 4.86, 4.56, 4.42 and 4.04.

e. The Friedman's hedonic quality test for the xiao long bao and the Indonesian soups fusion have aroma, taste, texture, and appearance respectively the Chi-square results of 163.505, 155.810, 143.544, and 147.433.

The reliability test for the xiao long bao with Indonesian cuisine fusion involves the cronbrach alpha of the data being higher than 0.6 for it to be reliable to be used and the results of the reliability hedonic tests of the soto ayam lamongan, soto betawi, sop ikan batam and sop rawon respectively are 0.768, 0.666, 0.727 and 0.740 while the hedonic quality tests have the reliability of 0.797, 0.778, 0.835 and 0.762. This means that the datas for each of the different foods are reliable. The validity test for the xiao long bao with Indonesian cuisine fusion involves the r count having to be higher than the r table which is 0.2787 as we have 50 panelists, and it needs to be subtracted by 2 to get the DF. It shows that the r count of the hedonic test of the soto ayam lamongan aroma, taste, texture and appearance respectively are 0.632, 0.638, 0.759, 0.699, soto betawi are 0.559, 0.630, 0.568 and 0.446, sop ikan batam are 0.686, 0.804, 0.356 and 0.606 and Rawon are 0.745, 0.748, 0.440 and 0.609 while the hedonic quality tests for the soto ayam lamongan aroma, taste, texture and appearance respectively are 0.704, 0.761, 0.753 and 0.779. Soto Betawi are 0.698, 0.603, 0.789 and 0.716. Sop ikan batam are 0.681, 0.721, 0.677 and 0.791 and sop rawon are 0.556, 0.670, 0.719 and 0.720. This means that the datas for each of the different foods are reliable. The Friedman Test shows that the asymp.sig<0.05 meaning that the different products that were researched and tested have different levels of aroma, taste, texture, and appearance.

After researchers have created the product, there are several suggestions that will be given related to the research when carrying out further:

1. After distributing samples to the panelists, some of the panelists feel that the soup is lacking, and the researcher should add more soup into the xiao long bao for the next creation of the product.

2. After distributing samples to the panelists, some of the panelists feel that the appearance of the xiao long bao is lacking and the product could have looked better.

3. Gather more panelists for distributing the product to get more data about the product as the researcher was only able to gather 50 panelists.

4. Gather panelists that have achieved certificates to get professional advice

Through the product results obtained from the form of research that has been carried out, there are several research sustainability plans that can be carried out, namely as follows:

1. Use different alternatives of making the Xiao Long Bao skin such as using yam, potatoes, or taro

2. Adding several variants of other typical Indonesian cuisine fillings such as sup tunjang, sup garang asam pedas and tongseng.

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