

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**DODOL BEETROOT PUMPKIN AS AN ALTERNATIVE TO
HEALTHY FOOD**



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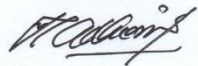
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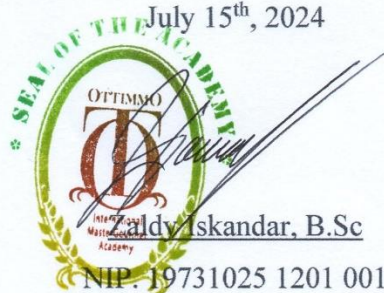
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Culinary Innovation and New Product Development report by:

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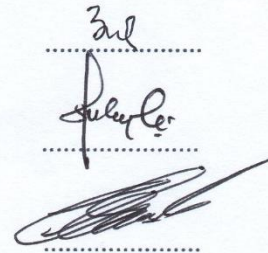
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PREFACE

Praise to God, for giving me strength and letting me through all the Difficulties so I was able to finish this Culinary Innovation and New Product Development Report.

I also take this opportunity to express my gratitude to:

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy
2. Ms. Heni Adhianata, S.TP.,M.Sc as my head of study program of Ottimmo International Master Gourmet Academy
3. To all Chefs and Lecturers at Ottimmo International for guidance, teachings, and new knowledge that the author got during the process of making the thesis
4. My Family, who always provide me with unfailing support and continuous encouragement throughout my years of study

Surabaya, July 30th 2024



Angel Natalia Tansil

ABSTRACT

Dodol is one of the traditional Indonesian snacks made from glutinous rice flour, rice flour, coconut milk and brown sugar cooked until thickened. Dodol itself is known as a semi-wet food that can be consumed immediately. This research aims to increase the nutrient content contained in dodol and create dodol that can be consumed by people with GERD and high blood pressure. The result shows that Dodol Petitebeet has the same appearance as dodol in general but Dodol Petitebeet has a healthier content such as higher fiber than Dodol in general. The nutrition value of this product stated that in 60 g/servings has 210 kcal energy. This product can last for 1 week with storage at room temperature. The packaging used in this product is plastic opp which functions as primary packaging and paper box as secondary packaging that will protect the product from impact and other physical damage that can occur in the shipping process. This product has a selling price of Rp.39,500/Pack with a product weight of 360g.

Keyword: *Dodol, Beetroot, Pumpkin, High Fiber*

TABLE OF CONTENT

Plagiarism Statement	i
Approval 1	ii
Approval 2	iii
Preface	iv
Abstract	v
Table Of Content	vi
List Of Figures	viii
List Of Tables	ix
Chapter I Introduction	1
1.1 Background of the Study	1
1.2 Objectives of the Study	3
Chapter II Literature Review	4
2.1 Ingredient Review	4
2.1.1 Beetroot	4
2.1.2 Pumpkin	5
2.1.3 Arrowroot Starch	6
2.1.4 Fiber Cream	7
2.2 Product Review	7
2.3 Process Review	8
2.3.1 Boiling	8
2.3.2 Steaming	9
Chapter III Methods	10
3.1 Time and Place	10
3.2 Ingredients and Utensils	10
3.2.1 Ingredients	10
3.2.2 Utensils	11
3.3 Processing Methods	11
3.4 Flow Chart	13
Chapter IV Result And Discussion	14
4.1 Product Result	14
4.2 Nutrition fact	15
4.2.1 Nutrition Table	15

4.2.2	Nutrition Calculation	19
4.2.3	Nutrition Facts	21
4.3	Food Safety and Packaging	21
4.3.1	Processing and Storage Temperature.....	21
4.3.2	Shelf Life	21
4.3.3	Product Packaging	22
4.4	Financial Aspects	25
4.4.1	Product Cost.....	25
4.4.2	Selling Price.....	26
Chapter V	Conclusion And Suggestion.....	27
5.1	Conclusion	27
5.2	Suggestion	27
Bibliography		
Appendix		

LIST OF FIGURES

Figure 2.1 Beetroot.....	4
Figure 2.2 Pumpkin.....	5
Figure 2.3 Arrowroot Starch	6
Figure 2.4 Fiber Creme	7
Figure 3.1 Flowchart Dodol Beetroot Pumpkin.....	13
Figure 4.1 Dodol Beetroot and Pumpkin	14
Figure 4.2 Plastic OPP	23
Figure 4.3 Paper Box.....	23
Figure 4.4 Packaging Design	24
Figure 4.5 Sticker Design.....	24

LIST OF TABLES

Table 3.1 Ingredients For Dodol	10
Table 3.2 Utensils For Dodol	11
Table 4.1 Nutritional Value of Beetroot per 100g.....	15
Table 4.2 Nutritional Value of Pumpkin per 100g	16
Table 4.3 Nutritional Value of Brown Sugar per 100g	16
Table 4.4 Nutritional Value of Arrowroot Starch Flour per 100g.....	17
Table 4.5 Nutritional Value of Rice Flour per 100g	17
Table 4.6 Nutritional Value of Fiber Cream per 100g	18
Table 4.7 Nutritional Value of Palm Oil per 100g	18
Table 4.8 Nutritional Value of Ingredients used in The Recipe for Dodol Betroot and Pumpkin	19
Table 4.9 Cost of Ingredients	25
Table 4.10 Packaging Cost.....	26
Table 4.11 Total Cost	26