

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF BROWN RICE FLOUR AND MOCAF  
FLOUR FOR GLUTEN-FREE CEREAL**



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2024**

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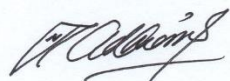
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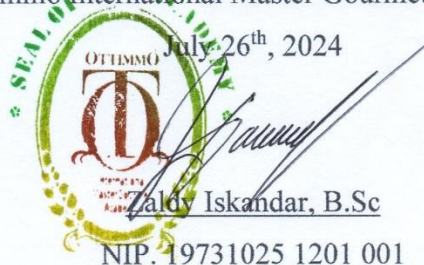


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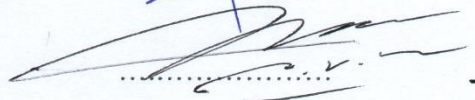
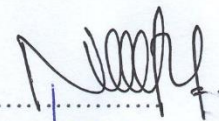
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## **PREFACE**

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. Zaldy Iskandar, B.Sc. as director of Ottimmo International Master Gourmet Academy
2. Novi Indah Permata Sari, ST., M.Sc. as advisor.
3. Heni Adhianata, S.TP., M.Sc. as head of culinary art study program.
4. My parents who always support and help me in personally and providing moral & material support for me.
5. My friend who has supported the progress of thus report from beginning to end.

That is all I can say, I apologize if there are errors or inconsistence in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, July 31<sup>st</sup> 2024



Michella Viendra Tjoa

## **ABSTRACT**

This research aims for analyze the utilization of brown rice and mocaf flour as main ingredients to create gluten-free cereal. This recipe also used soy milk and margarine so it is also dairy-free, nut-free, and vegan friendly. The cereal in this study has a shape and taste concept inspired by cinnamon rolls. The study discusses the production process, starting from ingredients preparation, dough making, shaping, and baking. Based on sensory test, this cereal is considered to have good taste and smell, but the texture and appearance still need to be improved. This product is planned to be packaged using a paper cup that is sealed with aluminum foil so that it is safe from air, moisture, and light. The nutritional value and production cost has been discussed in this research, but the shelf life of the product still needs to be analyzed further.

***Keywords:*** *Brown Rice, Cereal, Mocaf Flour*

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