

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**HIGH FIBER VEGAN JERKY MADE FROM TEMPEH AND  
PURPLE EGGPLANT**



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OTTIMMO INTERNATIONAL  
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SURABAYA  
2024**

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July 31th, 2024



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# APPROVAL 1

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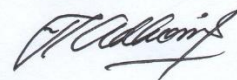
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## PREFACE

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.

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Surabaya, July 31th 2024



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## ABSTRACT

Jerky is a semi-moist food ingredient which is usually made from meat or fish, thin and wide, seasoned and dried. To meet the demand of vegetarian and vegan food, this study aims to develop a product that is made from plant-based ingredients that can be a source of protein and fiber that comes from tempeh and purple eggplant. The result of this study showed that this product has good sight, smell, and taste but the texture was lacking. The nutrition value of this product stated that it has 270 kcal energy per serving with the serving size of 80 grams. The selling price of this product is Rp48,000/pack.

**Keyword:** *Vegetarian, Vegan, Tempeh, Purple Eggplant, Jerky*

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