

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF PORANG TUBERS AND PURPLE SWEET  
POTATOES FOR MAKING RED RICE ANALOG RICH IN  
FIBER, ANTIOXIDANTS, AND PROTEIN**



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## PLAGIARISM STATEMENT

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Surabaya, August 13<sup>th</sup> 2024



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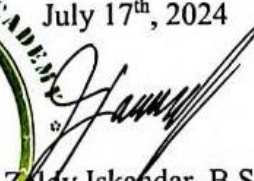
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## PREFACE

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, August 13<sup>th</sup> 2024



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## ABSTRACT

Red rice is usually favored by people who want a healthier lifestyle since it contains a lot of fiber and antioxidants. However, red rice that is widely marketed has a low protein content. Same as red rice, white rice analog that is familiar to the public also has low protein content and doesn't have antioxidants. For that reason, the study aims to create rice that is high in fiber, antioxidants, and protein by adding soybean powder and dragon fruit peel on the porang tubers flour and purple sweet potatoes flour which the main ingredients of red rice analog. This product through dehydration and steaming processes involved with heat so that the results of the study showed that red rice analog contains antioxidant that is not as high as expected. Besides its unpleasing appearance, red rice analog contains high fiber and protein. In other hand, this analog brown rice has a higher mineral content compared to commercial porang rice and commercial brown rice. This is due to the combination of mineral content in porang tubers and purple tubers. The nutritional value of red rice analog stated that it has 40 Cal/serving with a serving size of 40g. In addition, the selling price of red rice analog is Rp37,500 for each box that contain 4 packs.

**Keywords:** *Dragon Fruit Peel, Dehydration, Porang Tubers, Purple Sweet Potatoes, Red Rice Analog, Soybean, Steaming*

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