

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**PROCESSING GLUTEN FREE INGREDIENTS WITH MOCAF  
FLOUR INTO APPLE PIE**



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**2024**

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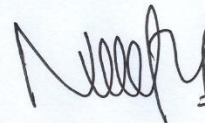
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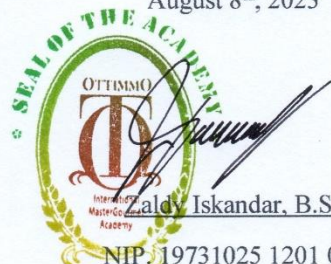


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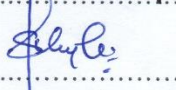
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## PREFACE

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.

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## ABSTRACT

In many countries, apple pie is one of the most well-liked foods. Despite the sweetness coming from the apples and sugar, the flavor is a delightful blend of sweet and tart. However, as most apple pies contain gluten, this is common knowledge. Some people are unable to eat traditional apple pie because they have either non-celiac gluten sensitivity or celiac disease. This study has the purpose of creating a gluten free apple pie. This gluten free apple pie made with several ingredients of Mocaf flour, butter, and organic palm sugar are combined to make the pie crust, which gives it a delicate, flaky texture. The filling, which is aromatic and flavorful, is made with fresh green apples, cinnamon, and organic palm sugar. The outcome of the drying method strongly facilitates the production of a gluten free pie base, which is both crispy as well as tender in texture, much like a traditional pie. This innovative method offers consumers an enjoyable replacement for traditional pie crusts while meeting a variety of dietary requirements, which looks well for the gluten-free baking sector. One serving of the gluten free apple pie is about 40 grams and it contains around 170 calories.

**Keyword:** *Gluten-free, Green apple, Mocaf flour*

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