

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**GLUTEN FREE AND HIGH PROTEIN COOKIES FROM
SOYBEAN USING DRYING METHOD**



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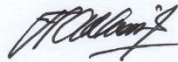
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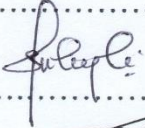
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PREFACE

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. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy.
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ABSTRACT

Cookies are a type of small cake that is usually baked and made from dough consisting of flour, sugar, butter, and other ingredients such as chocolate, nuts, or dried fruits. These cookies are widely loved by people of all ages, both children and adults alike. Typically, these snacks are enjoyed with a cup of tea or coffee in the morning. However, traditionally, cookies are usually made from wheat flour containing gluten, which is unfortunate for individuals with celiac disease or other gluten-related conditions. Following the global trend of increasing demand for gluten-free and healthy foods, this research aims to create gluten-free and high-protein cookies using soybeans. The research results show that the combination of soybean flour and oat flour produces cookies with texture, taste, aroma, and appearance that are not significantly different from traditional wheat flour-based cookies. The nutritional content of the cookies includes 190 calories and 7g of protein per serving with a serving size of 30g. Additionally, the selling price of the cookies is Rp. 45,500.-

Keyword: *Gluten-free, High-Protein, Soybeans, cookies.*

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