

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF CANNA TUBER FLOUR AND MUNG BEAN  
FLOUR AS INGREDIENTS EGGROLL**



**ARRANGED BY  
FANNY SETIAWATI  
2274130010025**

**CULINARY ARTS STUDY PROGRAM  
OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA  
2024**


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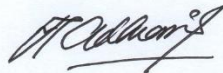
### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Fanny Setiawati  
Place, Date of Birth : Semarang, 10<sup>th</sup> July 2004  
NIM : 2274130010025  
Study Program : D3 Culinary Art  
Title : UTILIZATION OF CANNA TUBER FLOUR AND MUNG  
BEAN FLOUR AS INGREDIENTS EGGROLL

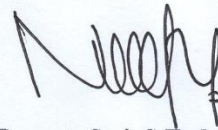
**This paper is approved by:**

Head of Culinary Arts Study Program,  
May 15<sup>th</sup>, 2024

Advisor,  
May 15<sup>th</sup>, 2024



Heni Adhianata, S.TP., M.Sc  
NIP. 19900613 1402 016



Novi Indah Permata Sari, S.T., M.Sc  
NIP. 199511092202083

Director of  
Ottimmo International Master Gourmet Academy  
May 15<sup>th</sup>, 2024



Zaldy Iskandar, B.Sc  
NIP. 19731025 1201 001

## APPROVAL 2

### UTILIZATION OF CANNA TUBER FLOUR AND MUNG BEAN FLOUR AS INGREDIENTS EGGROLL

Culinary Innovation and New Product Development report by:

**Fanny Setiawati**

**2274130010025**

This report is already presented and pass the exam on:

**This paper has been approved by:**

Advisor : Novi Indah Permata Sari, S.T., M.Sc .....  
1<sup>st</sup> Examiner : Filias Kusuma S.E., M.M .....  
2<sup>nd</sup> Examiner : Anthony Sucipto, A.Md. Par. ....

Handwritten signatures of the three approvers: Novi Indah Permata Sari, Filias Kusuma S.E., and Anthony Sucipto.

## 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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Fanny Setiawati

## ABSTRACT

An *egg roll* is a type of cookie made from a mixture of eggs, sugar, and flour. This dough is then rolled thin and baked until crispy. Usually, *egg roll* contain *gluten*, which comes from wheat flour. Canna starch, on the other hand, is a type of flour made from the tubers of the canna plant (*Canna edulis*). Canna flour is usually used to replace wheat flour because does not contain *gluten*, making it possible to produce *gluten-free* foods. Mung bean flour is a traditional product made from mung beans, commonly found in Indonesia. This flour has a sweet taste and a chewy texture, and is usually consumed as a snack or light meal. This study has the purpose of creating a *gluten-free egg roll*. Egg roll gluten-free made with several ingredients of Canna tuber flour, Mung bean flour, eggs, sugar, milk powder, vanilla powder, butter, and SP. The calories per 1 serving is 80cal and the selling price for the eggroll *gluten-free* is Rp 30.000/pack. The total score for the sensory is 206 out of minimum score of 180.

**Keyword:** *Eggroll, Flour, Gluten-free*

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