CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT REPORT

UTILIZATION OF FERMENTED BREADFRUIT FLOUR AS AN ALTERNATIVE FOR FLOUR-BASED TORTILLA

ARRANGED BY

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SURABAYA

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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:

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ABSTRACT

Composed to resemble a standard soft and pliable flour tortilla, fermented breadfruit tortillas are composed of breadfruit, tapioca starch, and margarine. They are an excellent source of carbs and may be used in a variety of recipes. In contrast to regular flour tortillas, which are typically made from wheat flour, this product uses breadfruit to replace the wheat content in order to target gluten-intolerant consumers. Additionally, it replaces animal ingredients like lard or butter with margarine, which specifically appeals to vegan preferences and provides them with a dependable source of carbohydrates.

Because breadfruit is frequently disregarded and unfamiliar to the general public, there is a chance to maximize resource usage and reduce food waste in Indonesia even more. In addition, breadfruit has a number of other nutrients. The study's findings demonstrated that fermented breadfruit tortillas have good looks, smells, and tastes, but their texture is a little off. This can be fixed by cooking them for the proper amount of time. After processing, the fermented breadfruit tortilla's nutrition value indicated that a serving size of 1 piece of tortilla would provide 150 calories per serving. Furthermore, each pack of fermented breadfruit tortillas costs Rp27,000.

Keywords: *Breadfruit, Vegan, Gluten-free, Tortilla, Fermentation*

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