

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT  
UTILIZATION OF FERMENTED BREADFRUIT FLOUR AS AN  
ALTERNATIVE FOR FLOUR-BASED TORTILLA**



**ARRANGED BY**

**FELLICIA CAN**

**2274130010059**

**CULINARY ARTS STUDY PROGRAM**

**OTTIMMO INTERNATIONAL**

**MASTER GOURMET ACADEMY**

**SURABAYA**

**2024**

## PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study and research, that I have acknowledged all material, and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons. On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, August 14<sup>th</sup> 2024



Fellicia Can

## APPROVAL 1

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : FELLICIA CAN  
Place, Date of Birth : MEDAN, 9 MAY 2004  
NIM : 2274130010059  
Study Program : D3 Culinary Art  
Title : UTILIZATION OF FERMENTED BREADFRUIT FLOUR  
AS AN ALTERNATIVE FOR FLOUR-BASED TORTILLA

**This paper has been approved by:**

Head of Culinary Arts Study Program,  
(August 14<sup>th</sup> 2024)



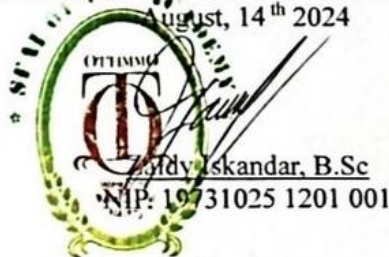
Heni Adhianata, S.TP.,M.Sc  
NIP. 19900613 1402 016

Advisor  
(August 14<sup>th</sup> ,2024)



Gilbert Yanuar Hadiwirawan, A.Md. Par.  
NIP. 19900101 17701 041

Director of  
Ottimmo International Master Gourmet Academy  
August, 14<sup>th</sup> 2024



Agdy Iskandar, B.Sc  
NIP: 19731025 1201 001

**APPROVAL 2**  
**UTILIZATION OF FERMENTED BREADFRUIT FLOUR AS AN**  
**ALTERNATIVE FLOUR-BASED FOR TORTILLA**

Culinary Innovation and New Product Development report by:


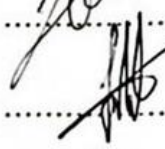
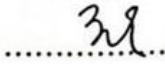
**FELICIA CAN**

**2274130010059**

This report is already presented and pass the exam on:

(August 14<sup>th</sup>, 2024)

This paper has been approved by:

Advisor	: Gilbert Yanuar H., A.Md. Par.	
1st Examiner	: Jessica Hartan, A.Md. Par.	
2nd Examiner	: Elma Sulistiya, S.TP., M.Sc.	

## 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
2. Chef Gilbert Yanuar Hadiwirawan, A.Md. Par. as my CnD advisor who always guide and support me throughout the entire process of writing this report
3. Ms. Heni Adhianata, S.TP., M. Sc as head of study program of Ottimmo International Master Gourmet Academy
4. Ms. Elma Sulistiya, S.TP., M.Sc. as my examiner who advises me throughout the process of making this CnD product

Surabaya, August 14<sup>th</sup> 2024



Fellicia Can

## 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

## TABLE OF CONTENT

<b>Plagiarism Statement</b> .....	i
<b>Approval 1</b> .....	ii
<b>Approval 2</b> .....	ii
<b>Preface</b> .....	iv
<b>Abstract</b> .....	v
<b>Table Of Content</b> .....	vi
<b>Table Of Figures</b> .....	viii
<b>List Of Tables</b> .....	ix
<b>Chapter I Introduction</b> .....	1
1.1 Background Of The Study.....	1
1.2 Objectives Of The Study .....	2
<b>Chapter II Literature Review</b> .....	3
2.1 Ingredient Review .....	3
2.1.1 Breadfruit.....	3
2.1.2 Tapioca Starch.....	4
2.1.3 Margarine.....	5
2.2 Product Review .....	6
2.3 Process Review.....	7
2.3.1 Fermentation.....	7
2.3.2 Dehydration .....	8
2.3.3 Cooking.....	8
<b>Chapter III Methods</b> .....	10
3.1 Time And Place.....	10
3.2 Ingredients And Utensils .....	10
3.2.1 Ingredients .....	10
3.2.2 Utensils .....	10
3.3 Processing Method .....	11
3.4 Flow Chart.....	12

<b>Chapter IV Result and Discussion</b> .....	13
4.1 Product Result .....	13
4.2 Nutrition Fact.....	14
4.2.1 Nutrition Table.....	14
<b>Chapter IV Conclusion And Suggestion</b> .....	24
5.1 Conclusion.....	24
5.2 Suggestion .....	24
<b>Bibliography</b>	
<b>Appendix</b>	



## TABLE OF FIGURES

<b>Figure 2.1</b> Breadfruit .....	4
<b>Figure 2.2</b> Tapioca Starch.....	5
<b>Figure 2.3</b> Margarine.....	6
<b>Figure 4.1</b> Fermented Breadfruit Tortilla.....	13
<b>Figure 4.2</b> Vacuum Seal Packaging.....	20
<b>Figure 4.3</b> Logo Design.....	21
<b>Figure 4.4</b> Sticker Design.....	21

## LIST OF TABLES

<b>Table 3.1</b> Ingredients for Fermented Breadfruit Tortilla .....	10
<b>Table 3.2</b> Utensils for making Fermented Breadfruit Tortilla .....	11
<b>Table 4.1</b> Nutritional Value of Breadfruit per 100g.....	14
<b>Table 4.2</b> Nutritional Value of Tapioca Starch per 100g.....	15
<b>Table 4.3</b> Nutritional Value of Margarine per 100g.....	15
<b>Table 4.4</b> Nutritional Value of Sugar per 100g.....	15
<b>Table 4.5</b> Nutritional Value of Ingredients Used in The Recipe.....	16
<b>Table 4.6</b> Cost of Ingredients.....	22
<b>Table 4.7</b> Cost Packaging .....	22
<b>Table 4.8</b> Total Cost.....	22