

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF TARO STEM AS THE MAIN
INGREDIENT FOR MAKING *BASRENG***



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2024**

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Surabaya, August 19th, 2024



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INGREDIENT FOR MAKING *BASRENG***

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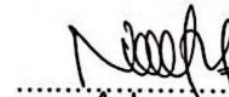
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PREFACE

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.
2. Chef Anthony Sucipto as my CnD advisor who always guides and supports me throughout the entire process of writing this report.
3. Ms. Heni Adhianata, S.TP., M.Sc as my head of study program of Ottimmo International Master Gourmet Academy.
4. My parents who always support and help me personally and provide moral & material support for me.
5. My friend who has supported the progress of this report from beginning to end.

That is all I can say, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, August 19th 2024



Jessica Gilda

ABSTRACT

Vegetarian *basreng* are made from flour, taro stems, and oyster mushrooms, fried to achieve a delightful crunchiness, complemented by a blend of salty, savory, and spicy flavors. Unlike the typical *basreng* which are usually made from animal ingredients such as fish or beef, the substitution of taro stems caters specifically to vegetarian preferences, offering them a savory snack option. Taro stems, often overlooked and consigned to the category of food waste, represent an opportunity for repurposing and optimizing resource utilization. Furthermore, taro stems contain various nutrients. The result of the study showed that vegetarian *basreng* has good sight, smell, and taste, despite lacking texture, which was improved by using the right ratio of ingredients and adding baking powder. Once processed, the nutrition value of vegetarian *basreng* stated that it has 140 Cal/serving with a serving size of 45 grams. In addition, the selling price of vegetarian *basreng* is Rp26,000/pack.

Keywords: *Basreng, Boiling, Frying, Taro stem, Vegetarian*

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