

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF DATES AND MUSHROOMS IN MAKING
JERKY**



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2024**

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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 MasterGourmet Academy.
2. Ms. Elma Sulistiya, S.TP, M.Sc. as my CnD advisor who always guide andsupport me throughout the entire process of writing this report.
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ABSTRACT

This research explores the innovative incorporation of dates and mushrooms into the traditional jerky-making process to enhance nutritional value and sensory attributes. Jerky, a popular snack known for its high protein content and long shelf life, traditionally relies on meat as its primary ingredient. However, this study investigates the feasibility of using dates and mushrooms as alternative or supplementary ingredients. Through a series of experiments, including sensory evaluations and nutritional analyses, this study examines the impact of these additions on taste, texture, aroma, and shelf stability. Preliminary findings suggest that the inclusion of dates and mushrooms not only enriches the flavor profile but also enhances the nutritional composition by adding fiber, vitamins, and minerals. Furthermore, the utilization of these plant-based ingredients may offer a meat-free alternative for health-conscious consumers while maintaining the desired characteristics of traditional jerky. This research contributes to the diversification and sustainability of jerky production, offering new insights into ingredient selection and product innovation within the snack food industry.

Keyword: *dates , jerky, mushroom, plant-based*

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