

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF BLACK RICE FLOUR AS A MAIN
INGREDIENT FOR MAKING BLACK TTEOKBOKKI**



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Surabaya, August 20th 2024



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PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

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4. My parents who always support and help me in personally and providing moral & material support for me.
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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 20th 2024



Michella Augustine

ABSTRACT

Tteokbokki, or topokki, is a popular Korean street food made from cylindrical rice cakes (tteok) cooked in a spicy, sweet, and savory sauce made primarily with gochujang (Korean red chili paste). Tteokbokki or topokki is a favorite dish enjoyed by many Koreans and people around the world for its addictive spicy-sweet taste and chewy texture. Researchers and food manufacturers are exploring innovative methods to develop healthy snacks that are not only delicious but also have high nutritional value. Black rice flour is a substitute for rice flour which has the advantages of being high in antioxidants and high in fiber which is suitable for making healthy food. The resulting tteokbokki made from black rice flour has a black color, good taste and chewy texture. The combination of black tteokbokki with gochujang sauce has a delicious combination of flavors. Black tteokbokki has a relatively cheap price because it has many benefits and the calories from black tteok are relatively low, namely 290 calories per pack.

Keywords: *Black Rice Flour, Gochujang, Tteokbokki*

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