

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**THE UTILIZATION OF MANGOSTEEN RIND AND DATES
FOR FRUIT LEATHER**



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2024

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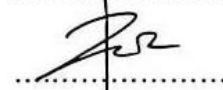
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PREFACE

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:

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy
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5. My friend who has supported the progress of thus 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 20th 2024



Abigail Phoebe Saputra

ABSTRACT

Fruit leather, a snack food made from fruits shaped into thin sheets, offers a chewy, tasty, and dried fruit product. Its production does not require refrigeration, making it appealing for all age groups. Despite its potential, the consumption of fruit leather in Indonesia remains rare, prompting researchers to explore various innovations, including combinations with other ingredients like horned banana, mango, and cashew. Criteria for suitable fruits include ripeness, low water content, high fiber, and strong flavor. Mangosteen, hailed as the queen of fruits, presents significant health benefits, particularly in its peel, rich in xanthones. However, its utilization in Indonesia requires enhancement. Similarly, dates, a staple in the Arab region during Ramadan, could be further explored for innovative products due to their antioxidant-rich properties. The fruit leather received positive sensory evaluations for appearance, aroma, and taste, but was noted to be too thin and lacking in chewiness. Nutritional analysis highlighted its low-calorie, with only 50 calories per serving. The product was processed under controlled conditions and packaged in aluminium foil pouches to ensure freshness. The study suggests improving the texture and exploring cost-saving partnerships to enhance product viability.

Keyword: *Dates, Fruit Leather, Mangosteen Peel*

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