

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT  
HIGH DIETARY FIBER KWETIAO FROM LENTIL**



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2024**

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Surabaya, August 20<sup>th</sup>, 2024



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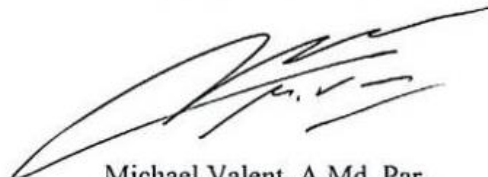
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## PREFACE

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.

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## **ABSTRACT**

Kwetiao is a food product that is quite popular among Chinese descendants and is also popular with Indonesian people. Kwetiau has a noodle-like shape that is clear white in color and has a flat and wide shape. Kwetiau, or rice noodles, are a variation of rice flour-based noodle products, whereas noodles are generally made from wheat flour, which is high in gluten. In order to follow the global trend and due to increasing demand on healthy foods, the study aims to create high-fiber kwetiau from lentil. This kwetiau is processed with low temperature steam to preserve perfect cook. The kwetiau's texture was chewy and soft. The nutrition facts of my kwetiao that it has contain 120 Cal/serving with a serving size of 65 gram. In addition, the selling price of kwetiau is Rp.8.700

***Keywords:*** *Lentil, kwetiau, steam*

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