

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**GLUTEN FREE PIZZA CRACKERS FROM MODIFIED
CASSAVA FLOUR AND CHICKEN FEET FLOUR WITH
DRYING METHOD**



ARRANGED BY

JACQUELINE SINDARTO

2274130010015

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

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Surabaya, August 20th, 2024



Jacqueline Sindarto



APPROVAL 1
CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROJECT

Name : Jacqueline Sindarto
Place, Date of Birth : Surabaya, April 29th 2004
NIM : 2274130010015
Study Program : D3 Culinary Art
TITLE : GLUTEN FREE PIZZA CRACKERS
FROM MODIFIED CASSAVA FLOUR AND
CHICKEN FEET FLOUR

This paper is approved by :


Head of Culinary Arts study Program,

August 20th, 2024



Heni Ardhanata, S. TP., M.Sc
NIP. 19900613 1402 016

Advisor,

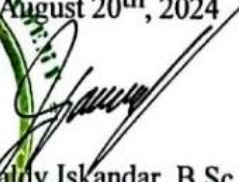

August 20th, 2024


Heni Ardhanata, S. TP., M.Sc
NIP. 19900613 1402 016

Director of

Ottimmo International Master Gourmet Academy

August 20th, 2024



Zaldy Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2
GLUTEN FREE PIZZA CRACKERS FROM MODIFIED
CASSAVA FLOUR AND CHICKEN FEET FLOUR WITH
DRYING METHOD

Culinary Innovation and New Product Development report by:

Jacqueline Sindarto
2274130010015

This report is already presented and pass the exam on:
August 6th, 2024

This paper has been approved by:

Advisor : Ms. Heni Adhianata, S. TP., M.Sc



1st Examiner : Filias Kusuma S.E.,M.M



2nd Examiner : Anthony Sucipto, A. Md. Par.



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
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Jacqueline Sindarto

ABSTRACT

Crackers are one of the most favorite snacks, typically made from wheat flour and went through a process called fermentation. However, with the excessive consumption of wheat flour, it might endanger people with gastrointestinal issues, people suffering from celiac disease or other condition that linked with gluten. In that case, with the high demands for healthier snacking choices such as gluten free and healthy foods, this study aims to create gluten free pizza crackers from local resources, which are modified cassava flour and chicken feet flour. The process of making gluten free pizza crackers went through a drying method, utilizing a microwave. The nutrition value of gluten free pizza crackers stated that it has 140 cal/serving with a serving size of 10 gr. The selling price of the cracker is Rp 13.000/Pack.

Keyword : *gluten-free, chicken feet flour, modified cassava flour*

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