

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**“UTILIZATION OF BANANA STEMS (GEDEBOG BANANA)
AS A SUBSTITUTE FOR FISH IN ODENG”**



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2024

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Surabaya, August 14th, 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.
2. Elma Sulistiya, S.TP.,M.Sc as advisor.
3. Heni Adhianata, S.TP.,M.Sc as head of Culinary art study program.
4. My parents who always support and help me in personally and providing moral & material support for me.
5. My friend who has supported the progress of this 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 14th, 2024



Willcent Twinatmaja Hartanto

ABSTRACT

The K-pop and K-Drama trend is a factor that makes South Korean food increasingly popular with all levels of Indonesian society and even people around the world. Odeng is a type of fish cake that originates from Korea. Odeng is a processed product from ground fish. However, vegan and vegetarian lifestyles are currently increasingly popular in the world, including Indonesia. Therefore, this study aims to make vegan odeng made from banana stems, which are a part of the banana plant that is underused in society. Apart from making products for vegan groups, this study also aims to reduce waste so that air pollution does not occur. The result of the study showed that Mungbang has good smell and taste, panelists only complained about odeng being oily and the color being too brown when fried. The nutrition value of Mungbang stated that it has 180 kCal/serving with a serving size of 62.5 grams. In addition, the selling price of Mungbang is Rp. 37,000/pack.

Keywords: *Banana stems, Odeng, Vegan*

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