

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**“UTILIZATION OF KEPOK BANANA FLOUR AS A  
SUBSTITUTE FOR ALL PURPOSE FLOUR IN SNOW WHITE  
COOKIES”**



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OTTIMMO INTERNATIONAL  
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SURABAYA  
2024**

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Surabaya, August 14<sup>th</sup>, 2024



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# APPROVAL 1



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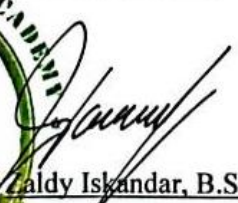
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## PREFACE

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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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 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 14<sup>th</sup>, 2024



William Twinartha Hartanto

## ABSTRACT

Cookies are a type of snack that is popular and known to many people, from children to adults. Snow white cookies are popular with many people because when bitten it tastes good, savory and cool on the tongue. Snow white cookies are made from a mixture of wheat flour, cornstarch, butter, powdered milk, powdered sugar, and egg yolks. But over the past decade, more and more people have been diagnosed with celiac disease, wheat allergies, and gluten intolerance. Therefore, this study made snow white cookies made from kepok banana flour as a substitute for wheat flour so that this cake can be intended for groups diagnosed with celiac disease, wheat allergies, and gluten intolerance. The result of the study showed that Panh Panh has good sight, even though, the texture was lacking. The nutrition value of Panh Panh stated that it has 140 kCal/serving with a serving size of 5 pcs. In addition, the selling price of Panh Panh is Rp. 72,000/jar.

**Keywords:** *Gluten free, Kepok banana flour, Snow white cookies*

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