

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**PESTO SAUCE SUBSTITUTE WITH PEGAGAN LEAVES AND  
MACADAMIA NUTS**



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2024**

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Surabaya, 26<sup>th</sup> August 2024



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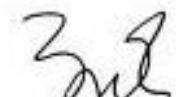
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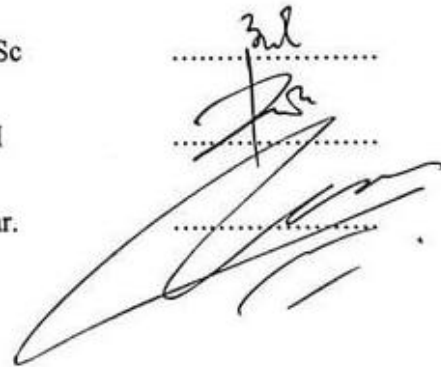
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## PREFACE

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

Pesto is one of the sauces originating in Italy. Pesto is usually used as a pasta sauce, but it can also be used as a sauce for steak, for bread, and even for salad dressings. In general, pesto sauce is made from basil leaves, pine nuts, and parmesan cheese. Pegamia is an abbreviation of pagagan leaves and macadamia nuts. Pegagan leaves are one of the herbs that are rich in bioactive compounds, such as acidic compounds in the form of glycosides. Macadamia nuts are also one of the nuts originating in Australia. In addition, macadamia nuts are a valuable source of nutrients, in particular monounsaturated fatty acids. In the meticulous creation of pegamia, the intricate process involves three key stages: blanching, roasting, and meticulously smoothing the product to ensure its quality. The findings of this Pegamia study demonstrate its suitability, exhibiting similarities to conventional pesto. Furthermore, sensory evaluations have confirmed that the product meets the prescribed standards as determined by the panelists. The Pegamia product boasts a shelf life ranging from 20 to 40 days, subject to environmental variables and storage practices. As for pricing, the selling price will be determined by applying a 60% profit margin to the production cost.

***Keyword:*** *Pesto, Pegamia, Pegagan leaves, Macadamia Nuts, Sensory Test, Shelf life, Selling price.*

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