

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
THE UTILIZATION OF PUMPKIN SEEDS TO MAKE VEGAN
PUMPKIN SEEDS SPREAD**



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Surabaya, 29th August 2024



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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 Artand 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 beginningto end.

That is all I can say, I apologize if there are errors or inconsistence in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, 29th August 2024



Claudia Angelica

ABSTRACT

This study focuses on the development of a vegan pumpkin seeds spread using canola oil, aimed at improving the sensory qualities and nutritional profile of the product. Traditional pumpkin seed spreads often suffer from undesirable odors and texture issues due to water content. By replacing water with canola oil, the resulting spread exhibits a pleasant aroma and a smoother, more spreadable texture. Nutritional analysis highlights the spread as a rich source of healthy fats, protein, dietary fiber, and essential vitamins and minerals. Additionally, the use of glass jars for packaging enhances product safety, durability, and environmental sustainability, ensuring freshness and quality over an extended shelf life. The innovative vegan pumpkin seeds spread offers improved sensory qualities, nutritional benefits, and effective packaging solutions, making it an attractive option for health-conscious consumers.

Keywords: *pumpkin seeds, canola oil, vegan spread, food packaging, environmental sustainability.*

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