

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF CANNA STARCH AS A SUBTITUTE FOR  
WHEAT FLOUR IN MANUFACTURING HIGH PROTEIN  
BISCUIT WITH ADDITION OF SHRIMP SHELLS**



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2024**

## PLAGIARISM STATEMENT

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Surabaya, September 3<sup>rd</sup> 2024



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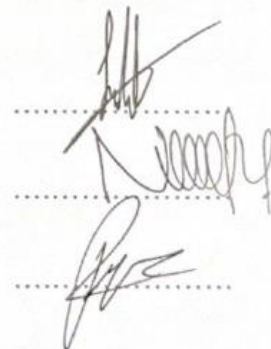
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## PREFACE

Praise to Allah SWT, for the abundance of grace and guidance of Him given to me that made this Culinary Innovation and New Product Development Report can be completed properly

I also take this this opportunity to express my gratitude to :

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy
2. Chef Jessica Hartan, AMd. Par. As my CnD advisor who always guide and support me throughout the entire process of writing this report
3. Ms. Heni Adhianata, S.TP.,M.Sc as my head of study program of Ottimmo International Master Gourmet Academy
4. All the chefs and lectures in Ottimmo International Master Gourmet Academy who have taught me throughout my years of study
5. My Parents who always provide endless love, support, and extraordinary motivation in my life journey
6. My beloved friends who always support me

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, September 3<sup>rd</sup> 2024



Nadhira Amalia Putri

## ABSTRACT

Snacking is a habit that people of all ages like to do especially children, in fact children prefer snacking and often skip their meals at home. However, children's dietary habit greatly influences their nutritional status because optimal nutrition and a good dietary habit will support and maintain children's health. This is related to the level of cases of children nutrition problems in Indonesia which is quite high. This is what underlies the study of making "Mitibits", a high-protein biscuits by utilizing local food sources, namely canna starch as a substitute for wheat flour, as well as utilizing shrimp shell which is also the main ingredient. This biscuit can be enjoyed by all ages, but it is intended for children with malnutrition case and children with special needs. The high-protein biscuit is processed through a baking process at a low temperature so that its nutritional content is maintained. Mitibits contained 168 Cal/serving with a serving size of 12 g, and sold at a price of Rp. 10,500/pack.

**Keyword :** *Biscuit, Canna starch, High-protein, Shrimp shells*

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