

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT  
UTILIZATION OF BREADNUT AS FISH FLAKES ANALOG**



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2024**

## PLAGIARISM STATEMENT

I confirm that I have authored this assignment independently, drawing from my own research and study. I have appropriately credited all materials and sources utilized in its development, including but not limited to books, articles, reports, lecture notes, and any other form of documentation, whether in print or electronic format. Furthermore, I attest that this assignment/report has not been previously submitted for evaluation in any other academic unit, unless explicit permission has been obtained from all relevant unit coordinators, nor has it been duplicated, in part or in whole, from the work of other students or individuals.

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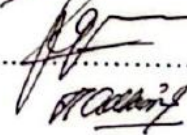
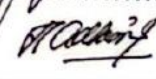
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## PREFACE

I express gratitude to the Almighty Allah SWT for granting me the ability to finalize this report. The completion of this document signifies my endeavour to meet the obligations for my internship participation.

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5. My parents, who consistently offer unwavering personal support and provide both moral and material assistance to me.
6. My friends, whose steadfast support has been instrumental in the development of this report from inception to completion.

That concludes my statement. I apologize for any errors or inconsistencies in the wording or structure. Hopefully, this report will prove beneficial to its readers. Thank you.

Surabaya, September 4<sup>th</sup> 2024



Fatimah Sausan

## ABSTRACT

"Green Fin" Fish Flakes Analog is a plant-based product made from locally sourced ingredients. The research investigates using breadnut (*Artocarpus camansi*) as the main component to create a sustainable and nutritious alternative to traditional fish flakes. The breadnut-based flakes are rich in protein, dietary fiber, and essential vitamins and minerals. Taste tests showed that people liked the flavour and overall quality, although the texture was a bit firm. This research highlights the potential of breadnut for fish flake production, promoting food security and the use of underutilized local crops. The nutrition value of "Green Fin" Fish Flakes Analog stated that it has 42 Cal/serving with a serving size of 65 g. In addition, the selling price of "Green Fin" Fish Flakes Analog is Rp. 29,000/pack.

**Keywords:** *Breadnut, Fish Flakes Analog, Underutilized*

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