

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
UTILIZING MUNG BEANS AS A SUBSTITUTE OF SOY IN
THE MAKING OF SOY SAUCE**



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Surabaya, August 29th 2024



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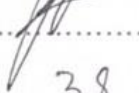


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PREFACE

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

Soy sauce, a staple condiment in many cuisines, is traditionally made From soybeans. Soy sauce also well known for its umami flavor and versatility incooking Mungbeans, with their high protein and amino acid content, offer a promising substitute for soybeans in soy sauce production. The outlines the process of fermenting mungbeans to produce a flavorful and sustainable soy sauce alternative. The use of mungbeans not only can benefits in both low cost and healthconcerns but also provides a new avenue for culinary innovation and sustainable food production. Mungbeans, with their nutritional profile and sustainable cultivation practices, present an attractive option for soy sauce substitution. method for fermenting mungbeans to create a savory sauce reminiscent of traditional soy sauce. The process involves a fermentation period, during which enzymes break down proteins and carbohydrates into flavorful compounds. The resulting mungbean sauce offers a rich umami flavor and can be used as a substitute for soysauce in various culinary applications. The mehtod is very simmilar byusing koji for the fermentation prosscens the different its just in the main ingridient.

Keyword : Soy sauce , Mung beans , Koji , Fermentation

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