

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**ABON SE'I BABI WITH *SAMBAL LU'AT* FLAVORING
SPECIAL FROM KUPANG**



**ARRANGED BY
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2024**

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Surabaya, August 29th, 2024



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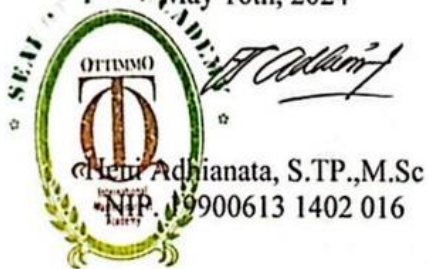
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APPROVAL 2
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SPECIAL FROM KUPANG

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PREFACE

Praise to God, for giving me strength and letting me through all the difficultie So I was able to finish this Culinary Innovation and New Product Development Report.

I also take this opportunity to express my gratitude to:

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy
2. Chef Arya Putra Sundjaja 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. My Father, who always provide me with unfailing support and continuous encouragement throughout my years of study
5. My best friends, for their love and unwavering moral support

Surabaya, August 29th, 2024



Christoper Jap

ABSTRACT

Shredded meat is one of the foods that is easy to find and is also the food most often consumed by people, because shredded meat is a ready-to-eat food and does not need to be processed first. Se'i babi is a food that people like, but it needs to be processed first. so, it takes quite a long time. With the existence of Yapbon, consumers no longer have difficulty consuming se'i babi, Yapbon already contains all the components of se'I pork, starting from se'i babi and *sambal lu'at*. So, it is more practical and faster. Yapbon has a good taste and smell, but the texture is not quite like shredded meat, due to the characteristic of se'i babi which is hard and difficult to soften. Yapbon is high protein shredded meat, which is around 23 grams per 1 serving. In additional selling of Yapbon is IDR 97.000/pax.

Keyword: *Se'i babi, kusambi leaves, Sambal lu'at*

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