

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATIONS OF LYCOPENE SOURCES IN TOMATOES
AND GUAVA FOR ACNE PRONE SKIN AS A BASE
INGREDIENT FOR FRUIT ROLL**



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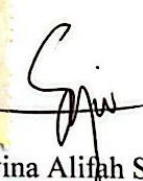
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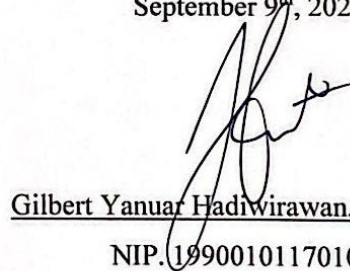
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INGREDIENT FOR FRUIT ROLL

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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:

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6. My friend Anca, Qonita, Nadhira, and Christy who has supported the progress of this report from beginning to end

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

Surabaya, September 9th 2024



Davina Alifah Shafiyah

ABSTRACT

Food trends in Indonesia can cause disease and bad bacteria, such as acne. To overcome this, the author proposes processing fruit into fruit rolls made from tomatoes and guava which can be consumed as snacks for individuals who are prone to acne, reducing consumption of vegetables and fruit among Indonesian teenagers who do not consume enough vegetables and fruit. This research aims to determine the use of tomatoes and guava as a source of lycopene for acne-prone skin which is made into fruit rolls. The research results show that this fruit roll has a good taste and good visuals, even though the texture is still lacking. The nutritional value of this Fruit Roll is stated to be 10 Cal/per serving with a serving size of 25g. Apart from that, the selling price of this fruit roll is IDR 16,650/pack.

Keyword: *Acne, Fruit Roll, Guava, Lycopene, Tomato*

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