

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**THE BENEFITS OF ADDING FISH BONE AND FISH HEAD
POWDER TO SHUMAI SKIN**



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Surabaya, September 9th, 2024



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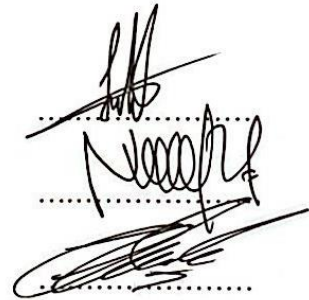
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PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfil the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

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This is all I can say, I apologize if there are errors or inconsistence in the use of word or sentences. Hopefully, the following report is helpful for the readers.

Thank you.

Surabaya. September 9th 2024



Qonita Aprillia Fourteeningtyas

ABSTRACT

Shumai is a popular type of dim sum which is also widely known throughout the world. The process of making shumai begins by making a skin dough using tapioca flour or wheat flour mixed with water until it becomes an elastic dough. This mixture is then formed into small pieces ready to be filled with the spiced meat mixture. Utilizing mackerel bones and heads to make shumai skin and mackerel meat for filling is a concept that can help reduce food waste and add value to dim sum products. This research aims to utilize fish parts that are usually thrown away, such as bones and heads, thereby reducing food waste resulting from the fish processing process. The results of this research show that mackerel shumai has good taste and visuals, however several panelists stated that the texture of the shumai is less chewy. The nutritional value of mackerel shumai is stated to be 210 Cal/per serving size of 68g. Apart from that, the selling price of shumai is IDR 34,000/pack.

Keyword : *Bones, Indian Mackerel Fish, Shumai*

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