

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**INTRODUCTION OF BUBUR MANADO CHIPS AS A
CULINARY INNOVATION**



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Surabaya, September 9th, 2024



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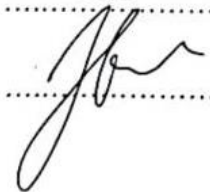
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PREFACE

I praise and thank God Almighty for His blessings and mercy so that I can complete the proposal report on time. This proposal report was prepared to fulfill the requirements for participating in an internship.

I realize that the preparation of this proposal will not be completed without assistance from various parties. Therefore, on this occasion I would like to express many thanks to:

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May God Almighty always be with us all.

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ABSTRACT

This study focuses on the innovation of a traditional Manado dish called Manado Porridge (Tinutuan), which is transformed into a Chips form without compromising its authentic taste. The ingredients used in the Bubur Manado Chips include pumpkin, rice, corn, various vegetables, and sometimes sweet potato, is celebrated for its rich flavor and nutritional value. The Manado Porridge mixture is cooked and then ground using a spice grinder. After that, it is printed, then sprinkled with toppings, and baked. The aim of this research is to provide new innovations to traditional dishes from Manado. The product evaluation result showed a positive response to the aroma and shape of the Manado Chips Porridge, while several panelists said that the texture of the Manado Porridge Chips was soggy due to the uneven topping. Nutritional analysis reveals the presence of various nutrients in the ingredients used. Proper storage and packaging techniques are also discussed to ensure food safety and extend product shelf life.

Keyword : *Chips, Manado Porridge, Pumpkin*

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