

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
UTILIZATION OF FOOD WASTE FROM DRAGON FRUIT SKIN
AND WATERMELON SKIN AS THE BASE FOR FRUIT
LEATHER**



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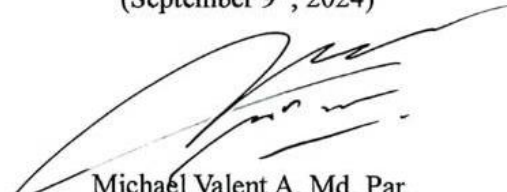
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PREFACE

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.

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 Michael Valent A. Md. Par. as my CnD advisor who always guide and support me throughout the entire process of writing this report
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ABSTRACT

Fruit leather is a a sweet food made from fruit that has been crushed and then spread out, dried, and cut into strips. Most fruit leather usually made from fruit puree, but this fruit leather is made from fruit skins. Indonesia is a tropical country and many people consumed fruit such as, dragon fruit and watermelon to relieve themselves. Many people still think the peel is a food waste and there are still little to none people that turn the peel into a new product. The study aims to create fruit leather from food waste, which are dragon fruit skin and watermelon skin. The result of the study showed that Dragelon Fruit Leather has a good taste, even though the texture and thickness were lacking. The nutrition value of Dragelon Fruit Leather stated it has 86 86 Cal/serving with a serving size of 30 gram/bag. In addition, the selling price of Dragelon Fruit Leather is Rp 10,000/pouch

Keyword: *Food waste, Dragon fruit skin, Watermelon skin, Fruit leather*

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