

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF ROSELLA AND ALOE VERA TO MAKE
HIGH ANTIOXIDAN AND FIBER JAM**



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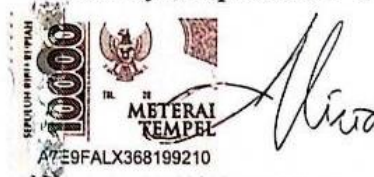
**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2024**

PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study and research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit except where specific permission has been granted from all unit, and that i have not copied part or whole or otherwise plagiarized the work of other students and/or persons.

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DEVELOPMENT PROJECT

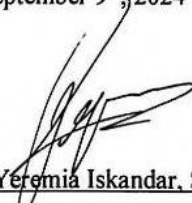
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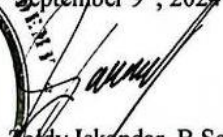

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PREFACE

Praise to God because i have successfully completed this report, despite going through various challenges from the easier to the hardest.

I also take this opportunity to express my gratitude to

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy
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ABSTRACT

Rosella plants (*Hibiscus Sabdariffa l.*) Are widely known for their numerous health benefits and adaptability to tropical climates like Indonesia. Rosella is widely used for its healing properties, including its ability to treat various ailments such as hypertension, diabetes, and diuretic (Patel, 2013). It is a plant known to many for its cosmetic benefits but also for its food and beverage applications. The study aims to craft a unique jam using hibiscus tea and aloe vera flesh infused in rosella water. This jam is made by combining the health benefits of both ingredients, providing antioxidants, fibers, and essential nutrients. The jam-making process ensures that the beneficial and extend the shelf life of the jam, maintaining its quality and safety for consumption. Future research and development are recommended to make this jam lower in sugar while still maintaining a similar or enjoyable taste.

Keyword: *Rosella, Aloe Vera, Jam*

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