

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
UTILIZATION OF ROA FISH AS THE MAIN INGREDIENT FOR
MAKING SERUNDENG**



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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:

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ABSTRACT

Serundeng is an Indonesian dish typically enjoyed as a side dish or accompaniment to rice. The preparation involves grating coconut meat lengthwise, roasting it, and then mixing it with ground spices. the mixture is cooked until it turns a brownish-yellow color. This product has a fine fibrous texture, a delicious taste, and a pleasant aroma. Most serundeng usually made from coconut but this serundeng is made from smoked roa as the main ingredients. The purpose of making this product is to introduce roa fish from the waters of Sulawesi so that it can be known by many people. From the third trial, the texture was quite smooth and the taste was good.. The nutrition value of roa fish serundeng stated it has 350 Cal/serving with a serving size of 37 gram/bag.

Keyword: *Roa fish, coconut, serundeng*

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