

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**THE UTILISATION OF RICE MILK AS THE MAIN
INGREDIENT OF NUT-FREE VEGAN CHEESE**



**ARRANGED BY
ALYSSA DIANSARI
2274130010029**

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

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Surabaya, September 11th, 2024



Alyssa Diansari

APPROVAL 1
**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROJECT**

Name : Alyssa Diansari
Place, Date of Birth : Ketapang, December 16th 2004
NIM : 2274130010029
Study Program : D3 Culinary Art
Title : The Utilization of Rice Milk As The Main
Ingredient of Nut-Free Vegan Cheese


This paper is approved by:


Head of Culinary Arts Study Program,

Advisor,

September 11th, 2024


September 11th, 2024

 *[Signature]*
Heni Adhianata, S.TP., M.Sc.
NIP. 19900613 1402 016


Ryan Yeremia Iskandar, S.S.
NIP. 19821218 1601023

Director of

Ottimmo International Master Gourmet Academy

 *[Signature]*
September 11th, 2024
Zady Iskandar, B.Sc.
NIP. 19731025 1201 001

APPROVAL 2

THE UTILISATION OF RICE MILK AS THE MAIN INGREDIENT OF NUT-FREE VEGAN CHEESE

Culinary Innovation and New Product Development report by:

Alyssa Diansari

2274130010029

This report has already presented and passed the exam on:

(September 11th, 2024)

This paper has been approved by:

Advisor : Ryan Yeremia Iskandar, S.S.

1st Examiner : Novi Indah Permata Sari, S.T., M.Sc.

2nd Examiner : Gilbert Yanuar Hadiwirawan, A.Md. Par.



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PREFACE

Praise be to God Almighty for the given opportunity and I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

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Alyssa Diansari

ABSTRACT

Lactose intolerance and nut allergies impact a significant portion of the population, making traditional dairy products like cheese challenging to consume for many individuals. This has led to a growing demand for plant-based cheese alternatives, driven by increased awareness of health and environmental benefits. Addressing these needs, a new nut-free vegan cheese made primarily from rice milk has emerged. This product caters to those with nut allergies, people following a vegan diet, and individuals with lactose intolerance. The cheese aims to mimic the taste and texture of traditional cheese while utilizing rice milk, which is often fortified with essential nutrients like vitamins D and B12, and calcium, commonly found in dairy milk. The cheese is produced using a steaming method. Sensory evaluations of the product reveal that while it is well-received for its aroma and flavor, its appearance and texture face mixed reviews. Panelists observed that the cheese does not visually resemble conventional cheese and noted that its texture does not meet the standards of traditional cheese products. Despite these limitations, the positive feedback on aroma and taste suggests that rice milk cheese remains a promising option for those with dietary restrictions. Priced at Rp 38,500 and with a total calorie count of 670, this product offers a distinctive choice for consumers who need or prefer to avoid dairy. However, to improve its market acceptance and better align it with the qualities of traditional cheeses, further research and development are necessary. Enhancing the texture and visual appeal of the cheese could significantly elevate its overall quality and consumer satisfaction.

Keywords: *Clotted milk, Rice milk, Vegan cheese*

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