

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**USE OF KENIKIR WITH A MIXTURE OF MANGOSTEEN
PEEL EXTRACT AS AN INGREDIENT FOR CRISPY NORI
SNACKS**



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PLAGIARISM STATEMENT

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Surabaya, September 10th 2024



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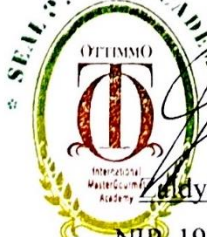



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PREFACE

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
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ABSTRACT

This study aims to develop a healthy snack using kenikir (*Cosmos caudatus*) and mangosteen peel (*Garcinia mangostana*), both renowned for their health benefits. Kenikir and mangosteen peel are rich in bioactive compounds, such as antioxidants and xanthenes, which play a crucial role in maintaining health. This innovation is expected to offer an attractive snack alternative for modern consumers. The processing method involves separating kenikir leaves from their stems and mangosteen peel from the fruit, then blending and mixing them with tapioca flour, rice flour, garlic powder, and salt. The mixture is baked at a low temperature and briefly fried to retain its nutritional content. After baking, the nori is coated with seasoned flour and fried until golden brown. Based on sensory tests, this nori snack has a fairly good taste and texture, though it is slightly oily. The crispy texture and delicious kenikir flavor are the main attractions, even though some panelists found the remaining oil to reduce comfort. These findings align with previous research indicating that the perception of oiliness can impact the sensory acceptance of fried foods. Nori Snack from Kenikir and Mangosteen Peel is a culinary innovation combining the health benefits of these two ingredients with the crispy texture of nori. The practicality of this snack makes it a good choice for anytime consumption. Besides being tasty and crunchy, this snack offers valuable additional health benefits for consumers seeking healthy snack options. The price per pack of this product is 30,000 IDR, and each pack contains 400 calories.

Keyword: Kenikir, Mangosteen Peel, Nori Snack

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