

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

JELLYFISH SEASONING POWDER WITH DRYING METHOD



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Surabaya, September 11th , 2024





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DEVELOPMENT PROJECT**

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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.

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ABSTRACT

Seasoning powder is a powder based on dried ingredients such as vegetables and meat. Seasoning powder is commonly made from chicken or beef, however this product utilizes jellyfish due to its unique advantages, including special collagen that can help lower blood pressure, joint diseases and it containing fewer carbohydrates and fats. The study aims to create a high nutrients and unique product. The result of the study showed that processed jellyfish with added curry powder as the spices creates a delicious seasoning powder. The nutrition value of Buub stated that it has 60 Cal/serving with a serving size of 10 g. In addition, the selling price of Buub is Rp. 12,500/pack.

Keyword: *Jellyfish, Nutrients, Seasoning Powder*

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