

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**GLUTEN FREE PUTRI SALJU COOKIES FROM EDAMAME
FLOUR AS SOURCE OF PLANT BASED PROTEIN**



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SURABAYA
2024**

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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
2. Ms. Novi Indah Permata Sari ST., M.Sc as my CnD advisor who always guide and support me throughout the entire process of writing this report
3. Ms. Heni Adhianata, S.TP.,M.Sc as my head of study program of Ottimmo International Master Gourmet Academy
4. My Parents, who always provide me with unfailing support and continuous encouragement throughout my years of study

Surabaya, September 12th 2024



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ABSTRACT

Putri salju cookies have become one of the cookies products that is widely favored due to their distinctive sweet taste and delicate texture. However, usually these Putri salju cookies contain gluten which is obtained from wheat flour. Which poses a drawback for individuals who sensitive to gluten. Therefore, this research aims to develop a gluten-free formulation of putri salju cookies by substituting wheat flour with edamame flour as a plant-based protein source. From the sensory test result, putri salju cookies have a good taste and texture. However, they have an aftertaste caused by the saponin from the edamame beans and are slightly burnt on the bottom. Despite this, the putri salju cookies received positive feedback from the panelist. Each serving of this gluten free cookies contains 95 calories, and one pack contains 100g of putri salju cookies. Additionally, the price is quiet affordable, only Rp.27.000 per pack.

Keyword: *Edamame Flour, Gluten-free Cookies, Putri salju cookies*

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