

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF ALOE VERA IN READY TO DRINK JELLY  
WITH EXTRACT BETEL LEAF**



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2024**

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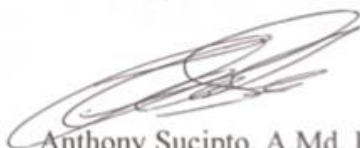
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## APPROVAL 1

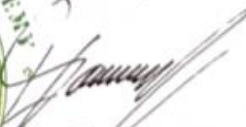
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Culinary Innovation and New Product Development Report

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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. Anthony Sucipto, A.Md. Par. as my CnD advisor who always guide and support me throughout the entire process of writing this report
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## **ABSTRACT**

Betel leaves jelly drink is a culinary innovation that combines the health benefits of betel leaves with the refreshing texture of jelly. The traditional way of consuming betel leaves is often less practical and not liked by some people. Therefore, betel leaf jelly drinks are presented as a modern solution that offers an easier and more enjoyable way of consuming them. The production process involves extracting active substances from betel leaves, mixing with jelly ingredients, as well as adding natural flavors and sweeteners to improve the taste. Consumer surveys indicate that this drink is well received, especially if it can mask the distinctive smell and taste of betel leaves. The nutrition of the betel leaf jelly drink itself has 120 Cal/serving.

***Keyword:*** *Betel Leaves, Jelly Drink*

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