

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF SHRIMP SHELLS TO MAKE TOM YUM
PASTE**



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2024**

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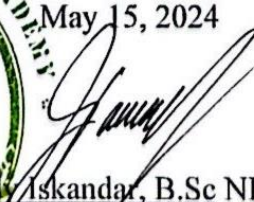

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PREFACE

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

The development of Shrimp Shell Tom Yum Paste aims to reduce food waste by repurposing shrimp shells, which are often discarded, while leveraging their rich nutritional content, including chitin, calcium, and antioxidants. This study also assesses consumer acceptance of the paste through sensory testing.

The production process includes roasting shrimp shells over medium heat to enhance their umami flavor, followed by cooking in oil to release aromatic compounds. Proper temperature control is crucial to avoid burning or underdeveloping the flavors.

Sensory evaluation results show that 195 out of 250 participants found the paste's aroma and taste appealing. However, the appearance and overall flavor were less satisfactory, with many noting an imbalance between the shrimp shell taste and the traditional citrusy flavor of Tom Yum. Excessive shrimp shell and insufficient citrus ingredients contributed to this imbalance.

In conclusion, while Shrimp Shell Tom Yum Paste offers nutritional benefits and a distinct shrimp flavor, improvements are needed in ingredient balance. Increasing citrus components and adjusting the shrimp shell content can enhance its authenticity. Additionally, incorporating alternative binding agents could improve texture. Packaging in aluminum trays ensures long-lasting quality and shelf life, though further refinements could enhance both flavor and consumer satisfaction.

Keyword : Food Waste, ShrimpShell, Spices, Tomyum paste

TABLE OF CONTENT

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface	v
Abstract	vi
Table Of Content	vii
Table Of Figures	ix
Table Of Tables	x
Chapter I Introduction	1
1.1 Background Of The Study	1
1.2 The Objectives Of The Study	2
Chapter II Literature Review	3
2.1 Ingredients Review	3
2.2 Product Review	4
2.3 Process Review	5
Chapter III Methods	7
3.1 Time And Place	7
3.2 Ingredients And Utensils	7
3.2.1 Ingredients	7
3.2.2 Utensils	8
3.4 Flow Chart	10
Chapter IV Result And Discussion	11
4.2.1 Nutrition Table	12
4.2.2 Nutrition Calculation	17
4.2.3 Nutrition Label	18
4.3 Food Safety And Packaging	18
4.3.1 Processing And Storage Temperature	18
4.3.1 Shelf Life	19
4.4 Financial Aspects	21
4.4.1 Product Cost	21
4.4.2 Selling Price	23

Chapter V Conclusion And Suggestion.....	24
5.1 Conclusion	24
5.2 Suggestion.....	24
Bibliography	
Appendix	

TABLE OF FIGURES

Figure 3.1 Flow Chart	10
Figure 4.1 Shrimp Shell tom yum paste.....	11
Figure 4.2 Aluminum Tray.....	20
Figure 4.3 Logo.....	21

TABLE OF TABLES

Table 3.1 Ingredients for Tom Yum Paste	7
Table 3.2 Utensil for Tom yum Paste.....	8
Table 4.1 Nutritional Value of Shrimp Shell per 100g	12
Table 4.2 Nutritional Value of Red Chili per 100g.....	12
Table 4.3 Nutritional Value of Dried Chili per 100g	12
Table 4.4 Nutritional Value of Shallot per 100g	13
Table 4.5 Nutritional Value of Garlic per 100g	13
Table 4.6 Nutritional Value of Galangal per 100g	13
Table 4.7 Nutritional Value of Tamarind Juice per 100g.....	13
Table 4.8 Nutritional Value of Salt per 100g	14
Table 4.9 Nutritional Value of Shrimp Paste per 100g	14
Table 4.10 Nutritional Value of Lemongrass per 100g.....	14
Table 4.11 Nutritional Value of Palm Sugar per 100g.....	15
Table 4.12 Nutritional Value of Kaffir Lime Leaf per 100g.....	15
Table 4.13 Nutritional Value of Lime Juice per 100g.....	15
Table 4.14 Nutritional Value of Fish Sauce per 100g.....	15
Table 4.15 Nutritional Value of Sugar per 100g	16
Table 4.16 Nutritional Value of Ingredients used in The Recipe for Shrimp Shell Tom Yum Paste.....	17
Table 4.17 Cost of Ingredients	21