

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZING TOMATOES AS THE MAIN INGREDIENT OF  
UMAMI OIL**



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2024**

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Surabaya, September 12<sup>th</sup>, 2024



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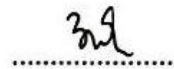
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## PREFACE

Praise the Lord for the blessing and opportunity He gave through all hardships in the process of finishing this Culinary Innovation and New Product Development Report.

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## ABSTRACT

Flavored oils, also known as infused oils, are natural essential oils in which the essential oil is extracted from the main ingredient. Convenient and common method includes hard-pressing ingredients as well as blending an ingredient with oil, and then cooking the mixture to extract the desired flavor. For example, the essential oil of a scallion is extracted from the scallion itself to create scallion oil by using the blending and cooking method. This method has been used since the 11th century in ancient Egypt, Persia, and India. This ingredient can be utilized in many aspects of food making, ranging from baked goods to culinary revolutions. Despite all types of flavored oil known to exist, there is little to no oil product that emphasizes the umami factor. The closest oil-based product that is centered upon umami is chili oil. To counter the lack of umami-focused oil available in the existing market, this study targets the market opportunity to create new trends and innovations in the culinary industry. This study aims to utilize red tomato as the main ingredient, as well as shiitake mushroom, onion, garlic, and shallot as the complementary flavor addition. The study results in a viscous liquid with vibrant orange color and a distinctive smell. The resulting product enhances the already applied seasonings in food and the natural flavor of other ingredients when applied to food samples. One serving of 15 mL of Umami Oil contains 160 Cal with Rp.63,631.- as the selling price of 100g of Umami Oil.

**Keywords:** *Flavored oils, Umami oil, Oil*

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