

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**THE USE OF CHICKENS BONES FOR HIGH MINERAL  
CRACKERS**



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**2024**

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Surabaya, September 13<sup>th</sup> 2024



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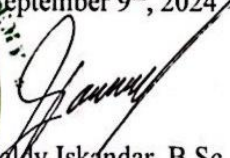

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Three handwritten signatures are present on the right side of the page, each written over a horizontal dotted line. The top signature is the most prominent, followed by a smaller one in the middle, and a third one at the bottom.

## PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

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3. Heni Adhianata, S. Tp.,M.Sc as head of Culinary Art Study Program.
4. My parents who always support and help me in personally and providing moral & material support for me.
5. My friend who has supported the progress of this report from beginning to end.

That is all I can say, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, September 13<sup>th</sup> 2024



Valentina Christabel Djuhadi

## ABSTRACT

Food is one of everyone's primary needs, but unfortunately in food processing there are food waste that are thrown away and ultimately resulted in environmental pollution, one of them is chicken-based. Chicken is the raw material that is most often used to make dishes. As most knows, chickens have bones which are normally used for stock and then thrown away. For this reason, the aim of this research is to further process chicken bones which can be used as an additional ingredient in crackers, which will provide good mineral content for the body. The results of this research are that Krutul has a delicious taste and crunchy texture. The calorie of Krutul is 40 Cal/ serving with a serving size of 25 g. In addition, the selling price of Krutul is Rp. 14,000/pack.

**Keyword:** *Chicken Bones, Crackers, Drying, Frying, Shaping, Steaming Tapioca Flour*

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