

**CULINARY INNOVATION AND NEW DEVELOPMENT  
REPORT**

**THE UTILIZATION OF PURPLE POTATO FOR SUBTITUTE  
OF RICE FLOUR THE MAKING OF RICE NOODELS**



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Surabaya, September 13<sup>th</sup> 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 Father, who always provide me with unfailing support and continuous encouragement throughout my years of study
5. My best friends, for their love and unwavering moral support

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



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## ABSTRACT

Purple sweet potato noodles are a culinary innovation that combines traditional flavors with the high nutritional value of purple sweet potatoes. This research aims to explore the potential of purple sweet potato noodles as an alternative purple sweet potato-based food that can produce delicious, nutritious, and gluten-free products. The research methodology involves experimentation in recipe development, organoleptic analysis, and evaluation of the nutritional content of purple sweet potato noodle products. The research findings indicate that purple sweet potato noodles have a chewy texture and distinctive flavor, while being rich in fiber, antioxidants, and other essential nutrients crucial for health. These findings highlight the significant potential of purple sweet potato noodles as a healthy food alternative that can enrich local culinary diversity and increase purple sweet potato consumption within communities. Thus, this research makes a positive contribution to the development of sustainable local culinary innovations and supports efforts to promote health through balanced dietary patterns.

**Keyword :** *kwetiaw, ubi ungu, healthy*

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