

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF SUNFLOWER SEED AS A SUBSTITUTE  
INGREDIENT FOR PEANUT SAUCE**



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2024**

## PLAGIARISM STATEMENT

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



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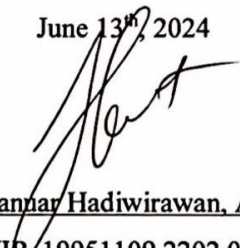
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## PREFACE

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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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



Melissa Rebecca Vania

## ABSTRACT

Peanut sauce is a widely used condiment, particularly in Asian cuisines, but poses significant risks for individuals with peanut allergies. This study explores the development of a sunflower seed-based alternative, PeaNot, designed to provide a safe and nutritious substitute for peanut sauce. Sunflower seeds offer a similar nutty flavor when roasted, making them an ideal replacement. The objectives of the study include providing viable culinary alternatives for those with peanut allergies and evaluating the palatability and market viability of the sunflower seed-based sauce.

The study involved creating a sunflower seed sauce by frying, grinding, and dehydrating sunflower seeds with additional seasonings. Sensory evaluations revealed that PeaNot achieved an overall positive assessment, scoring 195 out of 250, with panelists noting a favorable sight, smell, texture, and taste, despite a slightly raw aftertaste for some.

Nutritional analysis highlighted sunflower seeds' high protein, vitamin E, and mineral content, making them a healthy substitute. The product was packaged using plastic-sealed bags and paperboard boxes to ensure quality and extend shelf life. The research also discussed the financial aspects, including the cost of ingredients and packaging, ensuring the product's feasibility in the market.

In conclusion, PeaNot successfully addresses the dietary restrictions of individuals with peanut allergies, offering a safe, nutritious, and palatable alternative to traditional peanut sauce.

**Keyword :** *Sunflower Seed, Peanut Sauce Block, Peanut Allergies.*

## TABLE OF CONTENT

<b>Plagiarism Statement</b> .....	<b>i</b>
<b>Approval 1</b> .....	<b>ii</b>
<b>Approval 2</b> .....	<b>iii</b>
<b>Preface</b> .....	<b>iv</b>
<b>Abstract</b> .....	<b>v</b>
<b>Table Of Content</b> .....	<b>vi</b>
<b>List Of Table</b> .....	<b>viii</b>
<b>Table Of Figures</b> .....	<b>ix</b>
<b>Chapter I Introduction</b> .....	<b>1</b>
1.1 Background Of The Study .....	1
1.2 The Objectives Of The Study .....	3
<b>Chapter II Literature Review</b> .....	<b>4</b>
2.1 Ingredients Review .....	4
2.1.1 Sunflower Seeds .....	4
2.2 Product Review .....	5
2.3 Process Review .....	6
2.3.1 Frying .....	6
2.3.2 Grinding.....	8
2.3.3 Drying.....	9
<b>Chapter Iii Methods</b> .....	<b>10</b>
3.1 Time And Place .....	10
3.2 Ingredients And Utensils .....	10
3.3 Processing Methods .....	11
3.4 Flow Chart .....	12
<b>Chapter Iv Result And Discussion</b> .....	<b>13</b>
4.1 Product Result.....	13
4.2 Nutrition Fact.....	14
4.2.1 Nutrition Table .....	14
4.2.2 Nutrition Calculation.....	22
4.2.3 Nutrition Label .....	23
4.3 Food Safety And Packaging .....	23
4.3.1 Processing And Storage Temperature .....	23

4.3.2 Shelf Life .....	24
4.3.3 Product Packaging .....	25
4.4 Financial Aspects .....	28
4.4.1 Product Cost .....	28
4.4.2 Selling Price .....	29
<b>Chapter V Conclusion And Suggestion.....</b>	<b>30</b>
5.1 Conclusion .....	30
5.2 Suggestion.....	30
<b>Bibliography</b>	
<b>Appendix</b>	



## LIST OF TABLE

<b>Table 3.1</b> Ingredients For PeaNot.....	10
<b>Table 3.2</b> Utensil for PeaNot.....	10
<b>Table 4.1</b> Nutritional Value of sunflower seeds per 100g.....	14
<b>Table 4.2</b> Nutritional Value of Ingredients of PeaNot .....	22
<b>Table 4.3</b> Ingredients Cost.....	28
<b>Table 4.4</b> Packaging Cost.....	28

## TABLE OF FIGURES

<b>Figure 2.1</b> Sunflower Seeds .....	4
<b>Figure 4.1</b> PeaNot Paste .....	13
<b>Figure 4.2</b> Nutrition Label.....	23
<b>Figure 4.3</b> Plastic Sealed Bag.....	26
<b>Figure 4.4</b> Paperboard Box.....	26
<b>Figure 4.5</b> Box Design .....	27
<b>Figure 4.6</b> Logo .....	27