

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

SOY BEANS AND MUNG BEANS YOGHURT DRINK



**ARRANGED BY
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OTTIMMO INTERNATIONAL
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2024**

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Surabaya, September 13th 2024



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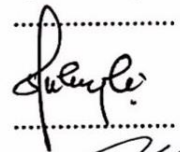
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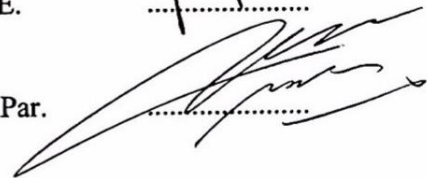
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PREFACE

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
2. Ms. Heni Adhianata, S.TP.,M.Sc as head of study program of Ottimmo
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Lawrence Lorenzo

ABSTRACT

Yoghurt is the most well-known fermented product all over the world and has significant importance in the human diet due to its high nutritional value and superior sensory properties. The objective of this study is to develop a yoghurt drink that is low in calorie. The main ingredients of this product are soy beans and mung beans that is known for its high fiber content. This yoghurt product also contains minerals that are good for bone health. The result of this study showed that this product has good sight, smell and taste but it was a bit too sour and the texture was lacking. Some Skimmed milk is a nonfat milk powder that is made by drying to remove of the water and fat contained in it but also does not remove lactose, protein, minerals, fat-soluble vitamins, and water-soluble vitamins (B12). In the manufacture of skim milk, it is necessary to add fillers that function to dissolve the material in water and can also facilitate the drying process. Skim milk can increase the amount of protein that coagulated in the fermentation process so that the texture of the resulting yogurt is thicker. The nutrition value of this product stated that it has 180 kcal energy per serving with the serving size of 100 grams. The selling price of this product is Rp11,000/pack.

Keyword: *Low Calorie, High Fiber, Soy Beans, Mung Beans, skim milk Yoghurt Drink*

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