

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF ROSELLA AND ANDALIMAN AS THE  
MAKING FOR HERBAL JELLY CANDY**



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**2024**

## PLAGIARISM STATEMENT

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



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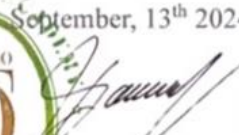


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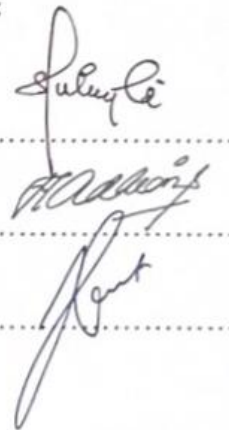
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## PREFACE

Praise to God, for granting me the strength and resilience to navigate through challenges and complete this Culinary Innovation and New Product Development Report. This work is the result of dedicated effort and passion for exploring new culinary creations. I am deeply grateful for the guidance and support of my mentors, family, and friends throughout this journey. Their encouragement has been invaluable, and I hope this report reflects the knowledge and skills I have gained through this experience.

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



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## ABSTRACT

Jelly candy is a popular confectionery product, particularly among children, but traditional versions are often high in sugar and lack nutritional value. This study aimed to develop a healthier alternative by creating jelly candy using natural ingredients like rosella and andaliman, which are contains antioxidants. The jelly candy was produced by dehydrating it at 50°C for varying durations (24, 36 and 48 hours) to determine the optimal texture, flavor, and stability. The 48-hour dehydration process resulted in a firm yet chewy candy with a rich flavor and stability at higher temperatures, making it less prone to melting. The candy also retained its vibrant color and nutritional content, contributing to a visually appealing and health-conscious product. The final jelly candy has a shelf life of up to 1 months when stored in airtight containers at or below 20°C. This research highlights the potential of using natural ingredients to create a more nutritious jelly candy, providing a viable alternative for consumers seeking healthier snack options. The final product contains 35 cal/serving, making it a low-calorie snack option. The candy is priced at Rp. 9.500/sachet.

**Keywords :** *Andaliman, Antioxidant, Dehydrate, Jelly Candy, Natural Ingredients, Rosella.*

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