

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF YOUNG JACKFRUIT AND SWEET  
POTATO IN CRISPY SERUNDENG**



**ARRANGED BY  
GRACE MUSTIKA SUTANTO  
2274130010010**

**CULINARY ARTS STUDY PROGRAM  
OTTIMMO INTERNATIONAL  
MASTER GOURMET ACADEMY  
SURABAYA  
2024**

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September 19<sup>th</sup> 2024  
  
Grace Mustika Sutanto

**APPROVAL 1**  
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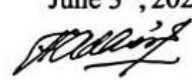
Name : Grace Mustika Sutanto  
Place, Date of Birth : Semarang, September 5<sup>th</sup> 2004  
NIM : 2274130010010  
Study Program : D3 Culinary Art  
TITLE : UTILIZATION OF YOUNG JACKFRUIT AND SWEET  
POTATO IN CRISPY SERUNDENG

**This paper is approved by:**

Head of Culinary Arts Study Program,

  
Heni Adhianata, S.TP., M.Sc  
NIP. 19900613 1402 016

Advisor,

June 3<sup>rd</sup>, 2024  
  
Heni Adhianata, S.TP., M.Sc  
NIP. 19900613 1402 016

**Director of**  
**Ottimmo International Master Gourmet Academy**

June 3<sup>rd</sup>, 2024

  
Zaky Iskandar, B.Sc  
NIP. 19731025 1201 00

**APPROVAL 2**  
**UTILIZATION OF YOUNG JACKFRUIT AND SWEET  
POTATO INCRISPY SERUNDENG**

Culinary Innovation and New Product Development report by:

**Grace Mustika Sutanto**

**2274130010010**

This report is already presented and pass the exam on:  
(September, 9<sup>th</sup> 2024)

This paper has been approved by:

Advisor : Heni Adhianata, S,TP.,M.Sc. ....

1<sup>st</sup> Examiner : Anthony Sucipto, A.Md, Par. ....

2<sup>nd</sup> Examiner : Ryan Yeremia Iskandar, S.S. ....



## 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.

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Grace Mustika Sutanto

## ABSTRACT

*Serundeng* is a typical Indonesian food made from grated coconut and added with several kinds of complementary spices. However, grated coconut is commonly utilized to make *serundeng*, and lots of businesses already create *serundeng* using this ingredient. So the study to create a new variation of *serundeng* that using young jackfruit and sweet potato that is called crispy *serundeng*. According to particular studies, sweet potatoes and young jackfruit are packed with health benefits for consumers, such as antioxidants, fiber, and calcium. The nutrition value of crispy *serundeng* stated that it has 19.3 Cal/serving with a serving size of 8 g. Also, the selling price of crispy *serundeng* cost Rp 25.000/pack.

**Keyword:** *Sweet potato, Young jackfruit, serundeng*

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