

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**PUDDING LACTOSA FREE FROM PINE NUT MILK  
WITH MASHED BANANA**



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SURABAYA**

**2024**

## PLAGIARISM STATEMENT

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Surabaya, September 27<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. Chef Ryan Yeremia Iskandar S.S 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 Parents , 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 27<sup>th</sup> 2024



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## ABSTRACT

Pudding is a dessert which is usually served after the main meal or heavy food. Pudding comes from a semi-solid dough which is then cooked and then molded using a variety of molds. Pudding is usually sold in glass cup packaging. Pudding is one of the foods which cannot be stored for long. With the release of lactose-free pudding, people who are lactose intolerant can consume pudding and pudding which is healthier because it does not contain artificial sweeteners creamy pine nut milk pudding selling price is Rp. 19.000 /Cup

**Keyword:** *Lactosa free Pine nut milk pudding, Mashed banana*

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