

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

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



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2024**

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Surabaya, September 27th 2024



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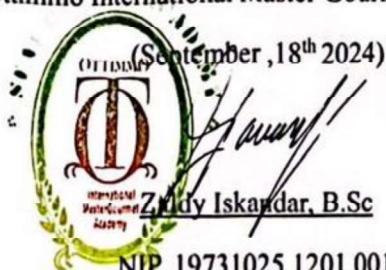
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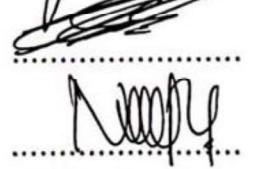
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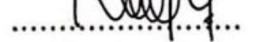
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PREFACE

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
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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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