

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF SOYBEAN AND LENTILS AS THE MAIN
INGREDIENT FOR MAKING HIGH PROTEIN TORTILLA
CHIPS**



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2024

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Surabaya, October 2nd, 2024




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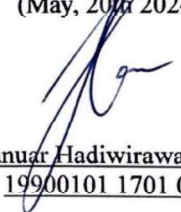
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PREFACE

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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Eric Shon Jie

ABSTRACT

Tortilla chips are among the most popular snacks worldwide. However, traditional tortilla chips often fall short in protein, fiber, and other essential nutrients. This study explores the development of high-protein tortilla chips made with red lentils and soybeans, aiming to offer both great taste and significant health benefits. The Tortilla chip was produced using the baking method process at 150°C for 6-7 minutes that results indicate that these high-protein tortilla chips not only deliver good flavor but also serve as a viable alternative to regular tortilla chips, despite having a less crispy texture. The final product provides 129 calories per 35-gram serving and is priced at Rp. 13,000 per pack.

Keyword: *Baking, High Protein, Red Lentils, Soybean, Tortilla chips.*

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