

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF KING OYSTER MUSHROOM, FISH BONES,
AND FINS AS MEAT REPLACEMENT IN MEAT FLOSS**



ARRANGED BY
MEILIANI AMAYA GARENDI
2274130010023

CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTER GOURMET ACADEMY
SURABAYA
2024

PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study and research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in parts, whole or otherwise plagiarized the work of other students and/or persons. On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, October 3rd 2024



Meiliani Amaya Garendi


APPROVAL 1

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT


Name : MEILIANI AMAYA GARENDI
Place, Date of Birth : SEMARANG, 25 MEI 2004
NIM : 2274130010042
Study Program : D3 Culinary Art
TITLE : UTILIZATION OF KING OYSTER MUSHROOM, FISH
BONES, AND FINS AS MEAT REPLACEMENT IN MEAT
FLOSS

This paper has been approved by:

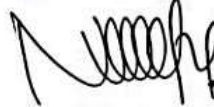
Head of Culinary Arts Study Program,
(June, 28th 2024)



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



Advisor
(June, 28th 2024)



Novi Indah Permata Sari, S. T., M.Sc.
NIP. 19951109 2202 083

Director of
Ottimmo International Master Gourmet Academy
June, 28th 2024



Zaldy Iskandar, B.Sc
NIP. 19731025 1201 001



APPROVAL 2

UTILIZATION OF KING OYSTER MUSHROOM, FISH BONE, AND FINS AS MEAT REPLACEMENT IN MEAT FLOSS

Culinary Innovation and New Product Development report by:

Meiliani Amaya Garendi

2274130010042

This report is already presented and pass the exam on:

(October 1st 2024)

This paper has been approved by:

Advisor : Novi Indah Permata Sari, S, T., M.Sc

1st Examiner : Ryan Yeremia Iskandar, S.S.

2nd Examiner : Jessica Hartan, A.Md. Par.



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. Novi Indah Permata Sari, S, T., M.Sc. 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 and friends, who always provide me with support and continuous encouragement through my years of study

Surabaya, October 3rd 2024



Meiliani Amaya Garendi

ABSTRACT

The genus *Pleurotus* (Oyster mushroom) belongs to the family *Agaricales*. It is an important species because of its excellence in cap and stem consistency, very long shelf life as well as acting as a massive source for a wide range of bioactive compounds than any other oyster mushroom. This study aims to make a unique and nutritious product in the shape of mushroom floss with Fishbone powder that added more nutrient to the mushroom that is already full of nutrition as well, with the high calcium that could be nutritious for everyone, and with amino acids that is beneficial for preventing degenerative diseases such as coronary heart disease, high blood pressure, stroke, and cancer. Future research and development are recommended for this mushroom floss to make it lower in salt and oil while still maintaining a similar or enjoyable taste.

Keyword: *Oyster Mushroom, Fishbone Powder*

TABLE OF CONTENT

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface	v
Abstract	vi
Table Of Content	vii
Table Of Figures	ix
List Of Tables	x
Chapter I Introduction	1
1.1 Background Of The Study	1
1.2 Objectives Of The Study	2
Chapter II Literature Review	3
2.1 Ingredient Review	3
2.1.1 King Oyster Mushroom	3
2.1.2 Gourami Fish Bones	4
2.2 Product Review	5
2.3 Process Review.....	6
Chapter III Methods	7
3.1 Time And Place	7
3.2 Ingredients And Utensils	7
3.2.1 Ingredients	7
3.2.2 Utensils	8
3.3 Processing Methods	9
3.4 Flow Chart	10
Chapter IV Result And Discussion	11
4.2 Nutrition Fact	12
4.2.1 Nutrition Table	12
4.2.2 Nutrition Calculation	14

4.2.3 Nutrition Label.....	17
4.3 Food Safety And Packaging	17
4.3.1 Processing And Storage Temperature	17
4.3.2 Shelf Life	18
4.3.3 Product Packaging	18
4.4 Financial Aspect	20
4.4.1 Product Cost.....	20
4.4.2 Selling Price.....	21
Chapter V Conclusion And Suggestion.....	22
5.1 Conclusion.....	22
5.2 Suggestion	22
Bibliography	
Appendix	

TABLE OF FIGURES

Figure 2.1 King Oyster Mushroom	3
Figure 2.2 Gourami	5
Figure 3.1 Flowchart Mushroom Floss with fishbones Powder.....	10
Figure 4.1 Mushroom Floss with Fish Bone Powder.....	11
Figure 4.2 Nutrition Label.....	17
Figure 4.3 Plastic Jar	18
Figure 4.4 Label	19
Figure 4.5 Logo	19

LIST OF TABLES

Table 3.1 Ingredients and Functions.....	7
Table 3.2 Utensils and Functions.....	8
Table 4.1 Nutritional Value of King Oyster Mushroom per 100gr.....	12
Table 4.2 Nutritional Value of Gourami Fish Bones Powder per 100gr.....	13
Table 4.3 Nutrition Calculation	14