

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
UTILIZATION OF FROG MEAT TO MAKE POWDERED
STOCK WITH ADDED EGG SHELLS POWDER**



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OTTIMMO INTERNATIONAL
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SURABAYA
2024**

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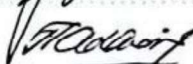
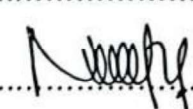
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PREFACE

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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ABSTRACT

Frog meat Powdered Stock is made from Frog legs with added Egg shell powder, providing a healthy amount of calcium and protein. This product is processed using a low-temperature, slow-baking method to retain its nutrients while maintaining its natural flavors, making it suitable for daily use. This study introduces an innovative product rich in nutrients and flavor, celebrated for its delicious taste, fine powder texture, and versatile applications in culinary settings. The selling price of this product is Rp 6.500, - per pack, and each pack contains 35 calories.

Keyword: *Dehydrating, Frog Meat, Eggshell, Low fat*

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