

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION PROTEIN SOURCE BASED BEAN AND  
ANCHOVY FOR MAKING SAVORY SPREAD**



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**2024**

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# APPROVAL 1


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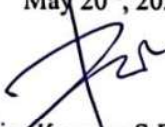
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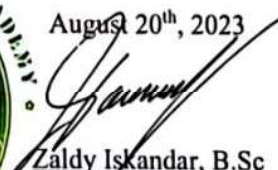

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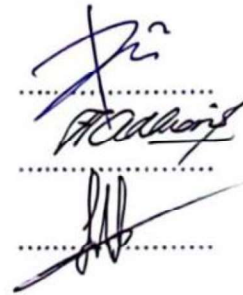
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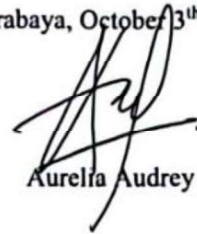
## PREFACE

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.

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Surabaya, October 3<sup>th</sup> 2024



Aurelia Audrey Rusli

## ABSTRACT

This research centers on creating and refining spicy anchovy hummus, blending Middle Eastern and Indonesian culinary flavors. Sensory testing indicates that this hummus is well-liked for its robust flavor, but there is room for improvement in its texture. Initial texture challenges were due to issues with the mixing process and the salty flavor of the anchovies, leading to occasional graininess. A high-powered blender improved the texture of the dip, creating a smoother and more cohesive consistency. This study also underscores the crucial role of efficient packaging. Glass jars have been identified as the best type of packaging to protect against air and contaminants, resulting in longer shelf life and maintained freshness. Each 40-gram serving of spicy anchovy hummus contains approximately 100 calories and is high in protein, making it a nutritious option for consumers. Suggestions for future research. Investigate alternative mixing techniques. Optimize ingredient ratios to improve flavor profiles. Incorporate natural flavor enhancers. Conduct comprehensive consumer preference studies. Assess sustainable packaging materials. These initiatives aim to create a high-quality, healthy, and tasty spicy anchovy hummus for health conscious consumers, priced competitively at Rp 40,000 for a 200 gram.

**Keyword :** *Chickpeas, Soybean, Mung Beans, Anchovy.*

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