

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZING PINEAPPLE WASTE AND SHRIMP SHELL AS A
LOW-SODIUM MEAT TENDERIZING AND SEASONING RUB**



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2024**

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Surabaya, October 4th 2024



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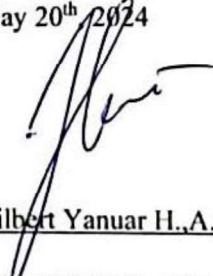
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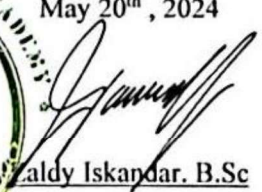

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PREFACE

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
2. Chef Gilbert Yanuar Hadiwirawan, A.Md. Par. as my CnD advisor who 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 Family and friends, who provide me with support and encouragement throughout my years of study

Surabaya, October 4th 2024



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ABSTRACT

This research investigates the development of a meat tenderizing seasoning rub using pineapple waste, which is often overlooked and discarded. This byproduct contains bromelain, a natural enzyme recognized for its ability to tenderize meat effectively. The primary objective of this study is to formulate a seasoning rub that not only tenderizes meat but also enhances its flavor profile, making it a valuable addition to culinary practices. The seasoning rub will be created by carefully processing and blending the pineapple waste with complementary ingredients, ensuring a balanced flavor while maximizing its tenderizing potential. This innovative rub aims to provide an alternative for healthy cooking by emphasizing its low-sodium content compared to traditional meat tenderizers. This approach aligns with the growing consumer demand for healthier options in food preparation. Additionally, the use of pineapple waste contributes to sustainability by reducing food waste in the culinary industry. The research seeks to establish this seasoning rub as a viable ingredient in the kitchen, encouraging chefs and home cooks alike to embrace healthier, more sustainable cooking solutions. Ultimately, this study aims to highlight the benefits of utilizing pineapple waste while providing a flavorful and effective meat tenderizing option.

Keyword: *Pineapple Waste, Bromelain, Seasoning Rub, Meat Tenderizing, Low-Sodium.*

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