

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROPOSAL**

**PRESERVING SHARK MEAT WITH CURING TOGETHER
WITH SMOKING METHOD FOR IMPROVING TEXTURE
AND EXTENDING SHELF LIFE**



**ARRANGED BY
FLORA VERONIKA
2274730010043**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTER GOURMET ACADEMY
SURABAYA**

2024

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Flora Veronika


APPROVAL 1
CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROJECT

Name : Flora Veronika
Place, Date of Birt : Singapore, 25th July 2003
NIM : 2274730010043
Study Program : D3 Culinary Art
TITLE : PRESERVING SHARK MEAT WITH CURING
TOGETHER WITH SMOKING METHOD OR
IMPROVING TEXTURE
AND EXTENDING SHELF LIFE NUT

This Paper is approved by:

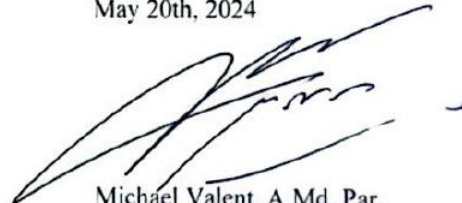
Head of Culinary Art Study Program.

May 20th, 2024


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

Advisor,

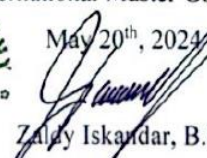
May 20th, 2024


Michael Valent, A.Md. Par.
NP.19950219 2001 074

Director of,

Optimmo International Master Gourmet Academy

May 20th, 2024


Zaidy Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2

PRESERVING SHARK MEAT WITH CURING TOGETHER WITH SMOKING METHOD FOR IMPROVING TEXTURE AND EXTENDING SHELF LIFE

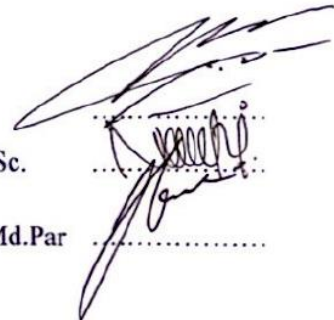
Culinary Innovation and New Product Development report by:

Flora Veronika
2274730010043

This report is already presented and pass the exam on:
(October 4th 2024)

This paper has been approved by:

Advisor : Michael Valent, A.Md. Par.
1st Examiner : Novi Indah Permata Sari, S.T., M.Sc.
2nd Examiner : Gilbert Yanuar Hadiwirawan , 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
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5. My best friends, for their love and unwavering moral support

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ABSTRACT

This report explores the development of a marketable product, Cured Smoked Shark, to address the increasing demand for shark meat amidst declining shark populations. Through a combination of curing and smoking processes, the aim is to enhance preservation, flavor, and texture while extending shelf life. Key ingredients such as shark fillet, salt, sugar, lemon, rosemary, and tarragon are utilized, with methods inspired by traditional gravlax techniques. Incorporating findings on the antimicrobial properties of lemon peel and innovative spectroscopic techniques for quality assessment, this study aims to introduce a sustainable and flavorful seafood product.

Keywords: *Cured Smoked Shark, Shark Meat Preservation, Curing Methods, Lemon Peel Antimicrobial Properties, SW-NIR Spectroscopy*

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