

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
UTILIZATION OF MUNG BEAN FLOUR AND KETO FLOUR AS
A SUBTITUTE FOR WHEAT FLOUR IN CEREAL**



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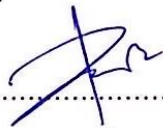
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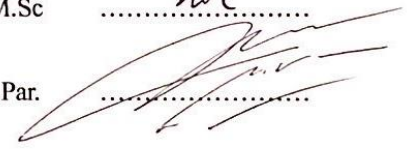
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ABSTRACT

Breakfast is very important to replenish energy in the morning. Foods containing 270-570 calories can help students focus better and excel in school. To overcome this problem, sufficient consumption is needed, one of which is through green beans and almonds. The purpose of this essay is to promote green beans as an additional source of protein for various snacks. As for the manufacturing process, through a series of methods starting from mixing the raw materials of the product, filtering the mixed raw materials, stirring them, kneading the dough and grinding them, which are then baked, cut and baked again for 15 minutes. Based on the results of the tests carried out, green bean flour and keto flour are combined to create Almoung, a high-protein gluten-free cereal that is also healthy. These biscuits can be enjoyed by all ages, but are especially suitable for growing children or those who want to gain muscle. Those with special needs who suffer from celiac disease can safely consume this gluten-free cereal. The low-temperature baking method is used to maintain the nutritional value of this high-protein cereal. The resulting product can be marketed with a nominal value of Rp 30,000 after reviewing the entire process and raw materials needed to produce the desired product. However, further research is needed to create cereal with a better texture and taste so that it does not feel too hard and starchy.

Keywords: *Almond, Mung beans, Protein*

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:

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