

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROPOSAL**

**UTILIZATION OF CHICKEN BREAST FOR MAKING HIGH
PROTEIN CHIPS**



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PLAGIARISM STATEMENT

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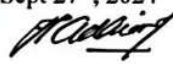



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APPROVAL 1


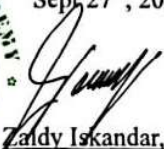
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PREFACE

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 Iskandae, B. Sc as director of Ottimmo International Master Gourmet Academy.
2. Ms. Heni Adhinata, S.TP., M.Sc as head off study program of Ottimmo International Master Gourmet Academy.
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Malvin Matthew Chandra

ABSTRACT

Chips is a snack that is often enjoyed from young to adults, with a variety of flavors and from a variety of raw materials. The purpose of this study is to make chips that contain high protein, are healthy and can be low-fat snack. This product has protein that can help meet daily protein needs with these chips. And for people, this diet can be obsession because this product is a healthy snack because it only uses chicken breast, dada ayam dapat membantu pertumbuhan otot dan rendah akan lemak kalori dari dada ayam juga relatif sedikit. And the processing of this product does not use any oil or flour and the cooking process also only uses an oven. The nutrition value of this product stated that it has 134 kcal energy per serving with the serving size of 18 grams. The selling price of this product is Rp 14.000/pack.

Keyword : *High protein, Chicken breast, Chips*

TABLE OF CONTENT

Plagiarism Statement	ii
Approval 1	iii
Approval 2	iv
Preface	iv
Abstract	vi
Table Of Content	vii
Table Of Figures	ix
List Of Tables	x
Chapter I Introduction	1
1.1 Background Of The Study.....	1
1.2 The Objectives Of The Study	2
Chapter II Literature Review	3
2.1 Ingredients Review.....	3
2.1.1 Chicken Breast	3
2.2 Product Review	3
2.3 Process Review	4
Chapter III Methods	5
3.1 Time And Place	5
3.2 Ingredients And Utensils	5
3.2.1 Ingredients.....	5
3.2.2 Utensils.....	5
3.3. Processing Methods.....	6
3.4. Flow Chart.....	6
Chapter IV Result And Discussion	7
4.1 Product Result	7
4.2 Nutrition Table	8
4.2.1 Nutrition Table	8
4.2.3 Nutrition Label	13
4.3 Fodd Safety And Packaging	13
4.3.1 Processing And Storage Temperature.....	13
4.3.2 Shelf Life.....	13

4.3.3 Product Packaging.....	14
4.4 Financial Aspects.....	15
4.4.1 Product Cost.....	15
4.4.2 Selling Price	15
Chapter V Conclusion And Suggestion	16
5.1 Conclusion.....	16
5.2 Suggestion	16
Bibiliography	
Appendix	

TABLE OF FIGURES

Figure 2.1 Chicken Breast	3
Figure 3.1 Flowchart Chicken Chips.....	6
Figure 4.1 Chicken Breast Chips.....	7
Figure 4.2 Standing Pouch	14
Figure 4.3 Stickers Design	14

LIST OF TABLES

Table 3.1 Ingredients for chicken chips	5
Table 3.2 Utensil for chicken chips	5
Table 4.1 Nutrition value of chicken breast per 150g.....	8
Table 4.2 Nutrition value of egg per 100 g	8
Table 4.3 Nutrition value of Garlic Powder per 100 g.....	9
Table 4.4 Nutrition value of black pepper per 100 g	9
Table 4.5 Nutrition value of coriander powder per 100 g.....	10
Table 4.6 Nutrition value of salt per 100 g	10
Table 4.7 Nutrition value of sugar per 100 g	11
Table 4.8 Nutrition value of ingredients used in recipe for chicken breast.....	12