

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF KLUWIH FRUIT AS THE MAIN
INGREDIENT FOR MAKING SAVORY SPREADS**



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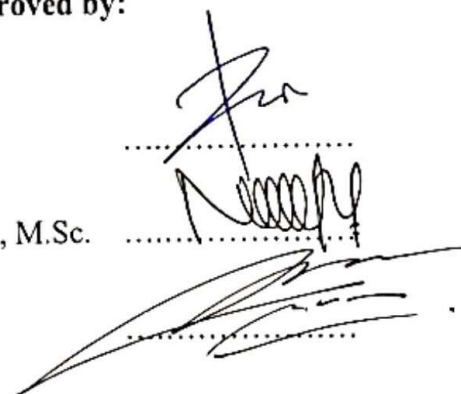
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PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
2. Mr. Filias Kusuma, S.E., M.M as advisor.
3. Ms. Heni Adhianata, S.TP.,M.Sc as head of Culinary art study program.
4. My Mother, who always support and help me in personally and providing moral & material support for me.
5. My friend who has supported the progress of thus report from beginning to end.

That is all I can say, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, October 03rd 2024



Agnes Claudya Jesica Patirani

ABSTRACT

Spread is a food in the form of a paste or spread that is typically used to enhance the flavor, texture, or nutritional value of foods such as bread, biscuits, or crackers. Spread is generally convenient and often consumed during breakfast, but it can also be enjoyed at other times, such as for a light lunch or dessert, depending on the type. Spread can be made from various ingredients, including fruits, nuts, cheese, or seasonings. Typically, spreads have a sweet taste, such as fruit jams and honey, or a savory flavor like cream cheese, butter, and margarine. As time progresses, health concerns such as obesity and diabetes have become key considerations for many people. Therefore, this research aims to create a plant-based spread that is both healthy and nutritionally rich, made from a local ingredient, kluwih fruit. This spread is also designed for those who cannot consume animal products. The research results show that the rica-rica kluwih spread has a good texture and appearance. The nutrition value of rica-rica kluwih spread stated that it has 60 Cal/serving with a serving size of 20 g. In addition, the selling price of rica-rica kluwih spread is Rp. 27,500/pack.

Keyword: *Kluwih Fruit, Spread, Vegan*

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