

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**THE ADVANTAGE OF YAM AND SWEET POTATOES AS A
HEALTHY QUICK MEAL**



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SURABAYA
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PLAGIARISM STATEMENT

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Surabaya, October 16th, 2022



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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:

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ABSTRACT

Yam and Sweet Potato are one of most nutritious Complex Carbohydrate source. Meanwhile in Indonesia, those both ingredients are not really popular yet especially in a packed style. This study are trying to present a new Innovation of packed instant meal with yam and sweet potato as a main ingredients. The hope of the existence of this product is beside giving a new experience at tasting instant meal is giving an nutritious instant meal. Only Rp 27.000 /pack with 3 serving size each pack, this product contain 540 calorie per serving. Good taste and creamy texture are promised to giving a pleasure for consumers and really worth with it's affordable price.

Keyword: *Purple Yam, Purple Sweet Potato, Mashed Yam.*

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