

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**THE BENEFIT OF FERMENTED *BILIMBI* FRUIT AS HOT
SAUCE**



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SURABAYA
2024**

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Surabaya, October 17th 2024



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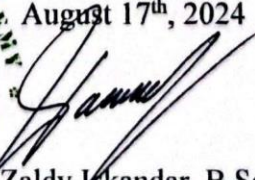
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PREFACE

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 Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy
2. Chef Jessica Hartan, A.Md. Par. as my CnD advisor who always guide and support me throughout the entire process of writing this report
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5. My best friends, for their love and unwavering moral support

Surabaya, October 17th 2023


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ABSTRACT

This research examines the production and nutritional characteristics of *bilimbi*, using fermentation method that increasing the benefits and also flavors. *Bilimbi* kimchi hot sauce providing high vitamin C and antioxidants, so it can be promoted as a healthier option compared to more common hot sauces, which often contain preservatives and other additives, also presenting the unique taste of *bilimbi*, a sour fruit with a distinctive aroma, in a hot sauce that can provide a new culinary experience for consumers. The purpose of this report expecting an innovation in the culinary world, being a pioneer in creating innovative products that combine traditional ingredients with modern culinary trends, making my products stand out in the market.

Keywords: *Bilimbi, fermented product, hot sauce*

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