

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF CILEMBU SWEET POTATO EXTRACT
AS A FLAVORING IN *SYRUP***



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July, 21th 2025



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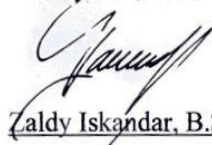
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AS A FLAVORING IN SYRUP

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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.
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4. My family who always support and help me personally and provide moral & material support for me.
5. My friend who has supported the progress of this report from beginning to end.

This 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, 11 July 2025



Beatrix Angelique Santoso

ABSTRACT

This study explores the innovation of utilizing Cilembu sweet potato (*Ipomoea batatas* L.), a local Indonesian agricultural commodity, as a natural flavoring agent in syrup production. Renowned for its distinctive caramel-like sweetness that develops after roasting, the Cilembu sweet potato holds significant potential for applications beyond traditional solid food products. The objective of this research was to formulate a syrup that highlights the natural flavor of Cilembu sweet potato while ensuring product stability and an extended shelf life through the use of lemon juice as a natural preservative.

The production process involved several stages, including roasting, blending, filtering, and combining the extract with simple syrup. Sensory evaluation indicated a moderately acceptable flavor profile, though it also identified visual appearance as an area for improvement. Nutritional analysis revealed that the syrup is high in carbohydrates and natural sugars, with additional benefits such as potassium and calcium content. Despite the absence of synthetic preservatives, the syrup demonstrates a refrigerated shelf life of approximately 2–3 months. This innovation introduces new opportunities for developing beverage products based on Cilembu sweet potato.

Keywords: *Cilembu sweet potato, lemon juice preservative, local ingredient utilization.*

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