

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**MUNG BEAN FLOUR AS THE MAIN INGREDIENT FOR
MAKING HIGH PROTEIN AND HIGH MINERAL
SNAKEHEAD FISH CRACKERS**



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SURABAYA
2025**

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I guarantee that this assignment is entirely original, based on my own research and study, and that I have cited all relevant sources and materials, including books, papers, reports, lecture notes, and any other type of paper, internet communication, or private correspondence. Additionally, I certify that I have not previously submitted this assignment or report for evaluation in any other unit, unless all unit coordinators have given their express consent, or at any other point during this unit, and that I have not plagiarized, in whole or in part, the work of other students or individuals.

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Surabaya, July 25th, 2025



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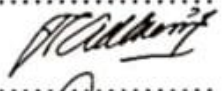
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PREFACE

Thanks to God's grace and blessings, I was able to write and compose this report on Culinary Innovation and Development well and finish it on time.

I would also like to take this opportunity to thank:

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4. My parents, who never fail to encourage me and give me material also moral assistance.
5. My friend, who has helped me every step of the way as I've worked on this report.

Finally, I want to express my regret if my report has any typographical errors. I genuinely hope that anyone who reads this report will find it helpful and advantageous. Thank you.

Surabaya, July 25th, 2025



Emmanuella Michelle A. O.

ABSTRACT

Mung bean and snakehead fish crackers are made from mung bean flour and ground snakehead fish, steamed, sun-dried, and fried to achieve a light and crispy texture. This product provides a healthier alternative to traditional crackers, which are frequently low in nutrients and high in fat, by combining animal-based protein from snakehead fish with plant-based protein from mung beans. Both ingredients are rich in essential nutrients such as fiber, amino acids, and minerals like potassium and iron. The result of this study showed that the crackers received positive feedback in terms of appearance, taste, and texture, with a score of 211 out of 250 in sensory testing. The use of proper steaming and drying methods helped retain nutrients and improve texture. Nutritional analysis revealed that each serving (around 10 pieces or 20 grams) contains 50 kcal, 3.35 grams of protein, and 10.36 grams of carbohydrates. In addition, the selling price of mung bean and snakehead fish crackers is Rp37,000 per pack.

Keywords: *Crackers, Frying, Mung bean, Snakehead fish, High-protein snack, High in mineral*

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