

**CULINARY INNOVATION PRODUCT AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF ALMOND & SOY MILK PULP AS A
NUTRITIOUS FURIKAKE**



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2025**

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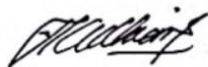
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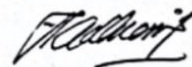
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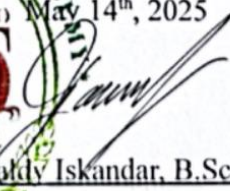
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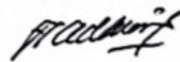
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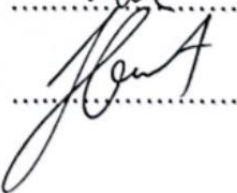
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PREFACE

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. Ms. Heni Adhianata, S.TP., M.Sc as my CnD advisor who always guides and supports me throughout the entire process of writing this report.
3. Ms. Heni Adhianata, S.TP., M.Sc as my head of study program of Ottimmo International Master Gourmet Academy.
4. My parents 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.

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, August 8th 2025



Kathleen Kent

ABSTRACT

This proposal outlines the development of a plant-based furikake made from almond and soy milk pulp, enhanced with traditional Indonesian seasonings. Aimed at promoting sustainable food practices, the product utilizes nutrient-rich pulp byproducts often discarded during plant-based milk production to create a savory, ready-to-use topping for rice, noodles, and other dishes. By integrating authentic Indonesian flavors such as serundeng-inspired spices, the furikake offers a unique fusion of cultures while supporting zero-waste innovation. This initiative seeks to deliver a healthy, eco-friendly, and flavorful alternative for modern consumers, aligning with growing trends in plant-based eating and conscious consumption.

Keywords: *Almond milk pulp, Furikake, Plant-based, Soy milk pulp, Zero waste*

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