

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF TOFU PULP AS ANALOG FLOUR FOR
CRACKER WITH FLAVOR OF BROWNIES**



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Surabaya, 20 August 2025



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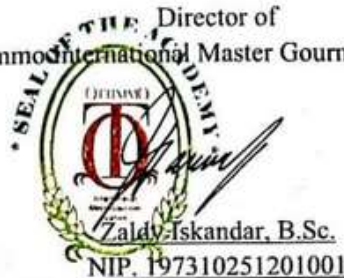
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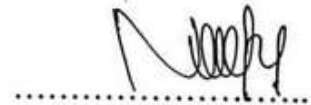
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PREFACE

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. Mr Filias Kusuma, S.E., M.M as my CnD advisor who always guides and supports me throughout the entire process of writing this report.
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6. My brother who always support and help me personally and provide moral & material support for me.

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 20th 2025



Daniel Yoga Wibowo

ABSTRACT

This study aims to explore the use of tofu pulp as a substitute for wheat flour in the production of brownies crackers. Tofu pulp is a solid waste product from the tofu manufacturing industry that still contains high nutritional value and can be utilized as a food ingredient. Addressing the issue of food waste, the idea emerged to create a product that is not only nutritious but also supports waste reduction and local food self-sufficiency. One such innovation is the creation of brownies crackers, which use tofu residue as the primary ingredient to replace wheat flour. In an effort to reduce organic waste and support the principles of a circular economy, tofu pulp was selected as an alternative ingredient that is both nutritious and economical. The methods used in this study include drying tofu residue through roasting and baking processes, and conducting organoleptic tests to determine its effects on product color, aroma, taste, and texture. The results of the study indicate that the use of tofu residue in the production of brownies crackers can produce a product with a crispy texture, a distinctive baked aroma, and a taste that is liked by the panelists. The nutritional content per serving (20 grams) of tofu residue brownies crackers includes 9 grams of protein, 23 grams of carbohydrates, and a total of 290 calories. Additionally, these brownies crackers are priced at Rp 25,000 per package.

Keywords: *tofu pulp, brownies cracker, food waste utilization, gluten free alternative*

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