

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**INNOVATION OF GLUTEN-FREE COOKIE BITES MADE
FROM DATES AND CASHEWS FOR A HEALTHY SNACK**



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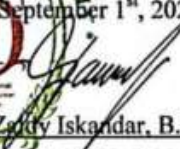


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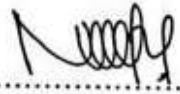
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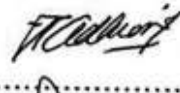
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PREFACE

First and foremost, I would like to express my deepest gratitude to God Almighty for His blessings and guidance that enabled me to complete this 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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7. My friends who has supported the progress of this report from beginning to end

That is all I can say. I apologize if there are any wrong words or writing in this report. I hope this report can help readers in finding information or in conducting research.

Surabaya, August 28th 2025



Michelle Lorens

ABSTRACT

Gluten free cookie bites are cookies made from natural ingredients such as dates, cashews, and pumpkin seeds, each of which contains nutrients that are good for health. This product is certainly a product that is free of gluten content and of course can be consumed by those who are intolerant to gluten. This product also uses additional rice flour and cornstarch to produce lighter and crunchier cookies. Based on the results of the sensory test that has been carried out, it is necessary to add a little fat content, namely the addition of butter to these cookies so that the cookies can be more moist and not too dry. These cookies are cookies that use the bake method, which is baked for 150 degrees for approximately 15-20 minutes. These cookies should be stored at room temperatures around 25° celcius and can last for 2-3 months. The selling price for these cookies is Rp 45.000. The total recommended consumption per serving is around 3 pcs cookies with a total of 80 calories.

Keywords: *Cashew, Cookies, Dates, Gluten-free, Pumpkin seeds*

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