

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**CASSAVA LEAVES FURIKAKE WITH ANCHOVIES AND
BALADO FLAVOR**



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SURABAYA
2025**

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Surabaya, April 27th 2025



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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.

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ABSTRACT

Furikake, a traditional Japanese seasoning, has seen renewed interest for its versatility, nutritional value, and potential for innovation using local ingredients. This study explores a novel adaptation of furikake that incorporates cassava leaves, anchovies, and balado a spicy Indonesian seasoning to create a product that is both nutrient dense and culturally relevant. Cassava leaves, often underutilized in tropical regions, are rich in protein, fiber, and essential vitamins and minerals, offering a sustainable alternative to seaweed. Anchovies contribute omega-3 fatty acids, calcium, and vitamin B12, while supporting local fisheries and traditional food preservation practices. The inclusion of balado, made from chili peppers, garlic, and shallots, adds bold flavor and functional health benefits such as antioxidant and anti-inflammatory properties. This innovative blend not only enhances the nutritional profile of furikake but also reflects a shift toward sustainable food systems that prioritize local sourcing, and cultural integration. The resulting product is positioned to meet the needs of health-conscious consumers and global food markets seeking flavorful, eco-friendly alternatives to conventional condiments.

Keyword: *Cassava Leaves, Furikake, Anchovies, Balado Seasoning, Local Sourcing*

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