

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**IMMUNITY BOOSTING HONEY LOLLIPOP AS HEALTHIER
ALTERNATIVE TO REGULAR CANDY**



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2025**

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Surabaya, September 3rd, 2025



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PREFACE

Praise be to God Almighty 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.
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5. My parents who always support and help me personally and provide moral & material support for me.
6. 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 inconsistencies in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, September 3rd 2025



Gabriella Laurenti Isnan

ABSTRACT

Immunity Boosting Honey Lollipop is a hard candy made from natural ingredients such as honey, ginger, galangal, lemon, pineapple, mint leaves, cinnamon, turmeric powder, and low-calorie isomalt sugar. Unlike conventional candies that are generally high in sugar and low in nutritional benefits, the *Immunity Boosting Honey Lollipop* product was developed as an alternative healthy snack that is not only delicious in taste, but also provides functional benefits for the body. In addition, the use of isomalt as the main sweetener is a distinct advantage because it is lower in calories, does not cause blood sugar disruption, and is suitable for consumers who want to limit their sugar intake, including diabetics. The results of the sensory test showed that the product has a good appearance and texture, but it is necessary to evaluate the taste that will be served to children. The manufacturing process is carried out through the stages of blending, filtering, heating to a temperature of 160-170°C, and printing. The nutritional value of this candy is stated at 70 Cal/portion with a serving size of 12 grams. In addition, the selling price of *Honey Lollipop Candy* is IDR 48,000/pack.

Keywords: *Boiling, Caramelizing, Ginger, Galangal, Honey Lollipop Candy, Isomalt Sugar*

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