

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**APPLICATION OF BANANA PEEL FLOUR IN GLUTEN
FREE PASTA**



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2025**

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Surabaya, May 13th, 2025



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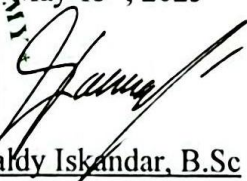
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Three handwritten signatures are written on three horizontal dotted lines. The top signature is in blue ink, the middle one is in black ink, and the bottom one is in black ink.

PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
2. Filias Kusuma, S.E., M.M as advisor.
3. Heni Adhianata, S.TP.,M.Sc as head of Culinary art study program.
4. Arya Putra Sundjaja, S.E. as examiner.
5. My parents who always support and help me in personally and providing moral & material support for me.
6. My friend who has supported the progress of thus report throughout the entire process.

That is all I can say, I apologize if there are errors or inconsistence in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, May 13th, 2025



Ivonne Valerina Ertanto

ABSTRACT

Gluten free pasta are made from a mixture of banana peel flour, tapioca starch, gluten-free bread premix, egg, and xanthan gum to achieve a chewy texture that resembles regular pasta. Unlike the regular pasta, which is typically made with wheat flour or other types of flour, the use of banana peel flour, derived from food waste and naturally gluten-free, offers an alternative for those who cannot consume gluten. Banana peels, which are usually only considered as food waste, can actually be processed into something that has selling value. Furthermore, banana peels are a source of multiple nutrients. Study results revealed that gluten free pasta has good sight, texture, and taste, despite lacking smell, which was enhanced through the appropriate proportion of ingredients. After processing, the nutritional content of gluten free pasta stated that it has 250 Cal/serving with a serving size of 90 grams. In addition, the selling price of gluten free pasta is Rp9,000/box.

Keywords: *Banana peel flour, Banana peels, Drying, Food waste, Gluten free pasta*

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