

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZING DISCARDED JACKFRUIT SEEDS AS A  
SUBSTITUTE CHICKPEAS AS A HUMMUS**



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2025**

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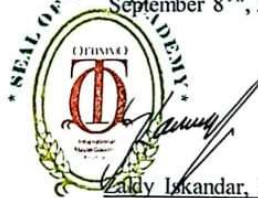


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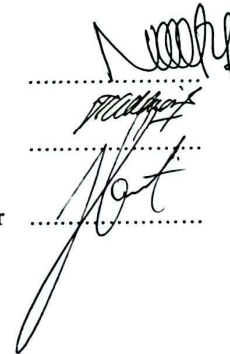
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## PREFACE

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## ABSTRACT

This study focuses on the development of an instant powdered hummus product made from jackfruit seeds, a commonly discarded food waste, to promote sustainability and nutritional value. Jackfruit seeds are rich in carbohydrates, protein, and dietary fiber, making them a promising alternative ingredient for traditional chickpea-based hummus. The instant hummus powder is designed for convenience, with a serving size of 20 grams per serving, providing a nutritious and easy-to-prepare snack option. Priced at IDR 35,000 per package, this product offers an affordable and eco-friendly solution that adds value to agricultural by-products while meeting consumer demand for healthy and sustainable foods. The study highlights the potential of jackfruit seed powder as a functional ingredient in food innovation, contributing to waste reduction and improved nutrition.

**Keywords:** *jackfruit seed, instant hummus powder, food waste utilization, nutrition, sustainable food, plant-based protein*

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