

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**EFFECT OF KAPPA KARAGENAN ON THE TEXTURE OF
STRAWBERRY AND PISANG KEPOK FRUIT LEATHER**



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PLAGIARISM STATEMENT

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Surabaya, July 11th, 2025



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STRAWBERRY AND PISANG KEPOK FRUIT LEATHER**

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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. Windy Habsari, S.T., M.T as advisor.
3. Heni Adhianata, S.TP., M.Sc as head of Culinary art study program.
4. My parents who always support and help me in personally and providing moral & material support for me.
5. My friend who has supported the progress of thus report from beginning to end.

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

Surabaya, August 29th 2025



Celine Aliwinoto

ABSTRACT

Fruit leather is made from pisang kepok, strawberries, kappa karagenan, and honey, with a combination of sweet and fresh flavors. Unlike other fruit leathers made with lemon as a preservative, kappa carrageenan was substituted to determine its effect on fruit leather. Strawberries were chosen because they are high in vitamin C and have a sour and fresh taste, while pisang kepok were chosen because they have a high pectin content and help bring out the sweetness of the bananas. Kappa karagenan also helps prolong the shelf life of fruit leather and improves its elasticity so that it does not break easily. The results showed that the fruit leather had a good appearance, aroma, and texture, although it had a slightly salty taste, which was improved by adding honey. After processing, the nutritional value of the fruit leather showed that each serving (10 grams) contained 60 calories. In addition, the selling price of the fruit leather was Rp9,000 per package.

Keywords: *fruit leather, pisang kapok, strawberry, kappa karagenan*

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