

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**PROCESSING OF DURIAN SEED-BASED CHIPS AS
FOOD WASTE OPTIMALITATION**



**ARRANGED BY
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SURABAYA
2025**

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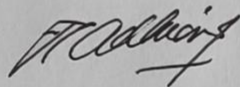
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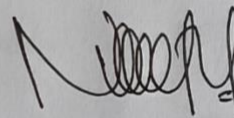
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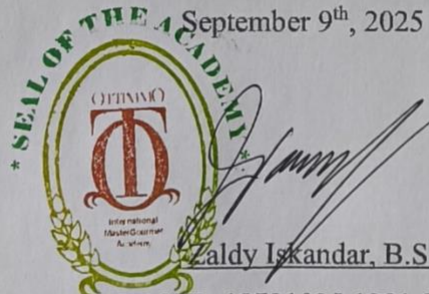


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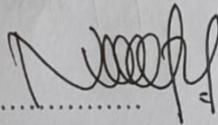
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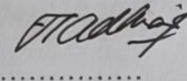
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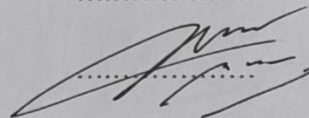
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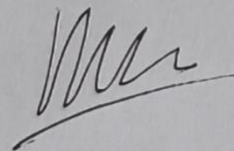
PREFACE

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.

I also take this opportunity to express my gratitude to:

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Nicholas Raine

ABSTRACT

Durian seed chips were created as a functional food innovation to minimize durian seed waste in Southeast Asia and promote circular economy practices. The production method included boiling the seeds to decrease antinutritional elements, cutting them into thin slices (1 mm), frying at temperatures between 150–160°C, and adding chicken powder, garlic powder, and onion powder for flavor. Sensory assessment indicated a "Very Good" acceptance rating of 207/250. Every 50-gram portion has around 278 kcal, 17.5 g of fat, 35.6 g of carbohydrates, 10.1 g of fiber, and 7.7 g of protein. The item is enclosed in plastic pouch bags and has a shelf life of one month when stored in cool, dry conditions (20–25°C). Durian seed chips have a production cost of selling price of Rp15,000, making them both economical and lucrative. This sustainable and nutrient-packed snack shows significant commercial promise, especially in areas where durian is cultivated.

Keywords: *Durian seed, food waste, chips*

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