

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF JACKFRUIT SEEDS IN GRANOLA AS
FUNCTIONAL FOOD SOURCE**



**ARRANGED BY
BRYANT RENDY IRAWAN
2374130010022**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA**

2025

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Bryant Rendy Irawan

APPROVAL 1

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROJECT**

Name : Bryant Rendy Irawan

Place, Date of Birth : Surakarta, February 1st, 2005

NIM : 2374130010022

Study Program : D3 Culinary Art

TITLE : UTILIZATION OF JACKFRUIT SEEDS IN
GRANOLA AS FUNCTIONAL FOOD SOURCE

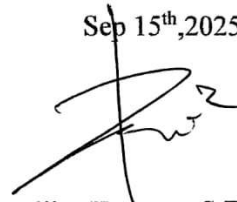
This paper has been approved by:

Head of Culinary Arts Study Program,
Sep 15th, 2025



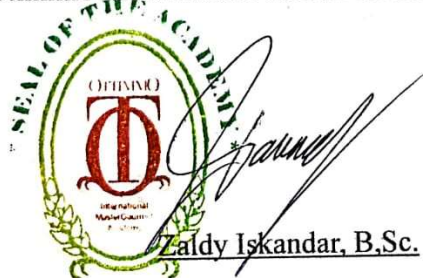
Heni Adhianta, S.TP., M.Sc
NIP. 19900613 1402 016

Advisor,
Sep 15th, 2025



Filias Kusuma, S.E., M.M
NIP. 19871203 2403 023

Director of
Otiimmo Internasional Master Gourmet Academy,



Zaldy Iskandar, B.Sc.
NIP. 19731025 1201 001

APPROVAL 2

UTILIZATION OF JACKFRUIT SEEDS IN GRANOLA AS FUNCTIONAL FOOD SOURCE

Culinary Innovation and New Product Development report by:

Bryant Rendy Irawan

2374130010022

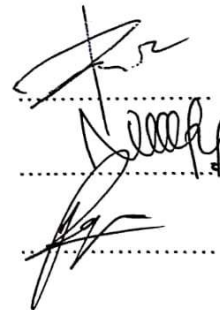
This report is already presented and pass the exam on:
(September 8th, 2025)

This paper has been approved by:

Advisor : Filias Kusuma, S.E., M.M

1st Examiner : Novi Indah Permata Sari, ST., M.Sc

2nd Examiner : Ryan Yeremia Iskandar, S.S

Three handwritten signatures are written on three horizontal dotted lines. The first signature is at the top, the second in the middle, and the third at the bottom.

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 opportunity to express my gratitude to:

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy.
2. Mr. Filias Kusuma, S.E., M.M my CnD advisor who always guides and supports me throughout the entire process of writing this report.
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6. My parents who always support and help me personally and provide moral & material support for me.

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, Sep 15th, 2025



Bryant Rendy Irawan

ABSTRACT

The utilization of jackfruit seeds as an alternative food ingredient remains limited, despite their considerable nutritional potential, including carbohydrates, protein, and dietary fiber. This study aims to develop a granola product using jackfruit seeds as part of an effort to diversify healthy and environmentally friendly food options. The granola production process involves boiling, drying, and then mixing the seeds with other granola ingredients such as oats, honey, and various seeds. Organoleptic tests showed that the jackfruit seed granola received positive responses from panelists in terms of taste, texture, and aroma. The nutritional content per serving (19 grams) of jackfruit seed granola includes approximately 15 grams of carbohydrates, 3 grams of protein, 1 gram of dietary fiber, and a total of 97 calories. In addition to being nutritious and practical as a single-serving snack, this product supports the zero-waste principle by utilizing jackfruit seed by-products that have previously been underutilized. With a shelf life of 3–4 months, convenient packaging design, and an affordable selling price of IDR 7,500 per serving, jackfruit seed granola has strong potential as a healthy, marketable, and environmentally friendly snack alternative.

Keywords: *granola, jackfruit seeds, functional food, diversification, zero-waste*

TABLE OF CONTENTS

Plagiarism Statement.....	ii
Approval 1.....	iii
Approval 2.....	iv
Preface.....	v
Abstract.....	vi
Table of Contents.....	vii
List of Figures.....	ix
List of Tables.....	x
Chapter I Introduction	1
1.1 Background of the Study	1
1.2 Objective of Study	3
Chapter II Literature Riview	4
2.1 Ingredient Riview	4
2.1.1 Jackfruit Seed.....	4
2.1.2 Rice Puff	5
2.1.3 Oats	6
2.1.4 Egg whites.....	6
2.1.5 Honey.....	8
2.2 Product Review	9
2.3 Processes Review	10
2.3.1 Boiling	10
2.3.2 Toasting.....	11
2.3.3 Baking.....	11
Chapter III Method.....	13
3.1 Time and Place	13
3.2 Ingredient and Utensils.....	13
3.2.1 Ingredients	13
3.2.2 Utensils	13
3.2.3 Processing Methods	14

3.3 Flow Chart	15
Chapter IV Result and Discussion.....	16
4.1 Product Result	16
4.2 Nutrition Fact	16
4.2.1 Nutrition value	16
4.2.2 Nutrition Calculations.....	21
4.2.3 Nutrition Label.....	22
4.3 Food Safety and Packaging	22
4.3.1 Processing and Storage Temperature	22
4.3.2 Shelf Life	23
4.3.3 Food Packaging.....	23
4.4 Financial Aspect	25
4.4.1 Product Cost.....	25
4.4.2 Selling Product.....	26
Chapter V Conclusion and Suggestion.....	27
5.1 Conclusion.....	27
5.2 Suggestion	28
Bibliography	29
Appendix.....	35

LIST OF FIGURES

Figure 2. 1 Jackfruit seeds	4
Figure 2. 2 Rice Puff	5
Figure 2. 3 Oats	6
Figure 2. 4 Egg white	7
Figure 2. 5 Honey	8
Figure 3. 1 Flow Chart	15
Figure 4. 1 Flow pack.....	24
Figure 4. 2 Design Packaging	25

LIST OF TABLES

Table 3. 1 Ingredients	13
Table 3. 2 Utensils	13
Table 4. 1 Nutritional Value of Toasted jackfruit Seed per 100 grams.....	17
Table 4. 2 Nutritional Value of puffed rice per 100 grams	17
Table 4. 3 Nutritional Value of toasted oat per 100 grams	17
Table 4. 4 Nutritional Value of peanuts per 100 grams	18
Table 4. 5 Nutritional Value of Sunflower seed per 100 grams.....	18
Table 4. 6 Cost of Ingredients.....	25
Table 4. 7 Cost of Packaging	25