

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF RABBIT MEAT AS A HIGH PROTEIN
AND LOW CHOLESTROL FOR SHUMAI FILLING**



**ARRANGED BY
MARKUS TIRTAKUSUMA WIDJAJA
2374130010003**

**CULINARY ARTS STUDY PROGAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

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Surabaya, September 22nd, 2025



Markus Tirtakusuma Widjaja

APPROVAL 1

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Markus Tirtakusuma Widjaja
Place, Date of Birth : Semarang, 20 November 2004
NIM : 2374130010003
Study Program : D3 Culinary Art
T I T L E : UTILIZATION OF RABBIT MEAT AS A HIGH
PROTEIN AND LOW CHOLESTROL FOR SHUMAI
FILLING

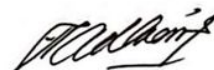
This paper has been approved by:

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July, 10th 2025

Advisor,
July, 10th 2025

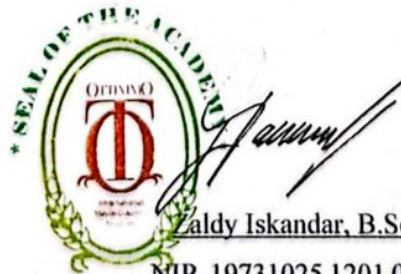


Heni Adhianata, S.TP., M.Sc
NIP. 19900613 1402 016



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

Director of
Ottimmo International Master Gourmet Academy



Zaldy Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2

UTILIZATION OF RABBIT MEAT AS A HIGH PROTEIN AND LOW CHOLESTROL FOR SHUMAI FILLING

Culinary Innovation and New Product Development report by:

Markus Tirtakusuma Widjaja

2374130010003

This report is already presented and pass the exam on:

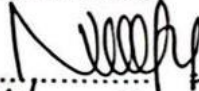
September 22nd 2025

This paper has been approved by:

Advisor : Heni Adhianata, S.TP., M.Sc

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

2nd Examiner : Jessica Hartan, A,Md. Par


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PREFACE

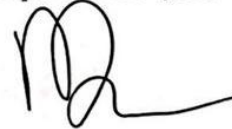
Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

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. Heni Adhianata, S.TP., M.Sc. 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, September 22nd, 2025



Markus Tirtakusuma Widjaja

ABSTRACT

Using rabbit meat as the primary ingredient along with carrot, spring onion, and a few other ingredients, this study created a healthier version of shumai. Rabbit meat is a functional food alternative since it has more protein, less fat, and vital elements than traditional shumai produced from chicken or pork. To preserve freshness, the product is produced via steaming and vacuum-packaging. According to nutritional analysis, each 42 g portion has 25g of carbohydrates, 12g of protein, and 200 calories. With a 50% profit margin and a retail price of Rp70,000 for a 10-piece pack, this product offers a healthy, preservative-free substitute that is in line with contemporary health trends.

Keywords: *Rabbit meat, Functional food, Shumai, Vacuum packaging, Nutrition*

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