

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**INNOVATIVE SLICED SPREAD : A PRACTICAL AND HIGH
PROTEIN FROM PEANUTS AND ALMONDS**



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SURABAYA
2025**

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Surabaya, September 29th, 2025



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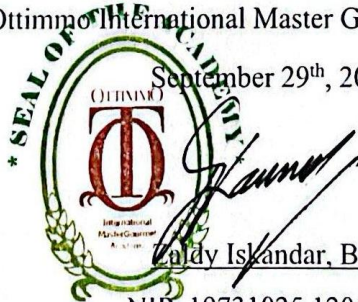
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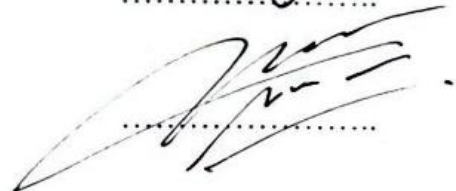
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PREFACE

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

I also take this opportunity to express my gratitude to:

1. Chef Zaldy Iskandar, B. Sc as director of Ottimmo International Master Gourmet Academy.
2. Ms. Heni Adhianata, S.TP., M.Sc. as head study program of Ottimmo International Master Gourmet Academy, and my CnD Advisor who always guided me in working on the CnD and throughout the process of writing this report.
3. My parents who always support and help me in personally and providing moral & material support for me.
4. My friend who has supported the progress of this 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 reader. Thank you.

Surabaya, September 29th, 2025



Patricia Gabriel Mintaraga

ABSTRACT

This study explores the development of an innovative *sliced spread* made from *peanuts* and *almonds*, designed as a practical, *high-protein*, and nutrient rich alternative to conventional spreadable products. Traditional spreads such as peanut butter and almond butter are popular for their taste and protein content, but their sticky consistency limits portability and convenience. This research proposes a novel approach by transforming nut-based spreads into a sliceable format that retains nutritional value while offering ease of use and improved shelf stability. Peanuts and almonds are chosen for their *high protein*, healthy fats, dietary fiber, vitamins (such as vitamin E and vitamin B-complex), and essential minerals. The production process involves optimizing binding agents, low-temperature drying, and shaping techniques to achieve a stable sliced texture without compromising nutrition or flavor. Sensory evaluations were conducted to assess taste, texture, aroma, and appearance. The findings indicate that sliced nut-based spreads can serve as a *functional food* product for health-conscious consumers, providing a protein source that is convenient for modern lifestyles, school lunches, and on-the-go nutrition.

Keywords: *Sliced Spread, Peanuts, Almonds, High Protein, Functional Food*

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