

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**VEGAN JERKY FROM BANANA PEEL AS FOOD WASTE
OPTIMIZATION**



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Surabaya, September 30th, 2025



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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:

1. Chef Zaldy Iskandar, B. Sc as the director of Ottimmo International Master Gourmet Academy.
2. Filias Kusuma, S.E, M.M.Sc as my CnD advisor who always guides and supports me throughout the entire process of my product
3. Ms. Heni Adhianata, S.TP., M.Sc as the head of study program of Ottimmo International Master Gourmet Academy.
4. My parents who always support and help me personally and provide moral & material support for me.
5. 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 readers.

Surabaya, September 30th, 2025



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ABSTRACT

The creation and possibility of vegan banana peel jerky as a plant-based, sustainable substitute for conventional meat jerky are examined in this study. Often thrown away as waste, banana peels are a promising ingredient for cutting-edge vegan goods since they are high in dietary fiber, antioxidants, and vital nutrients. In order to turn banana peels into a tasty jerky product, the study investigates the necessary steps for preparation, marinating, dehydration, and taste enhancement. According to sensory evaluation and nutritional analysis, banana peel jerky can contribute to waste reduction and circular food economy practices while achieving desired taste, texture, and nutritional content. Banana peel jerky's feasibility as a healthy and environmentally beneficial snack in the expanding vegan food market is supported by this study.

Keywords: *Vegan, Banana peel, Boiling, Frying, Jerky*

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