

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**NATURAL FIBER & BIOACTIVE COMPOUND FROM
TORCH GINGER AND STRAWBERRY FOR A SWEET
AROMATIC JAM**



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SURABAYA
2025**

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Surabaya, 6th October 2025



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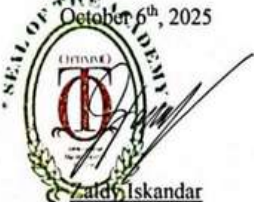
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PREFACE

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, My parents who always support and help me in personally and providing moral & material support for me.
3. 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, 6th October 2025



Imanuela Charanov Gaspersz

ABSTRACT

The demand for functional food products that are not only delicious but also rich in health benefits is increasing. This study aims to develop *aromatic jam* made from strawberries combined with *torch ginger* as a source of fiber and *bioactive compounds*. The jam is made by mixing fresh strawberries and *torch ginger* that have been boiled and pureed beforehand to achieve a harmonious taste and aroma. The subsequent process involves cooking with sugar, pectin, and lemon juice until the jam reaches the desired consistency. The final product exhibits a distinctive, refreshing *torch ginger* aroma, balanced nutritional content, and stable texture. This product can be sold at a price of Rp40,000 per 200 grams. The strawberry *torch ginger jam* has the potential to become a healthy and innovative alternative in the fruit jam product category. The results of this study are *Torch ginger* jam gets a good response from the aspects of color, aroma, and taste. color, aroma, and taste, but there is a need for development from the aspect of texture, *Flora* jam has great potential to be a local souvenir.

Keywords: *Torch ginger, Jam, Aromatic jam, Bioactive compounds, Flora*

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