

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF FOOD DRYING MACHINE IN MAKING
READY-TO-SERVE BEEF SWEET SOY SAUCE FOR HIGHLY
NUTRITIOUS CHILDREN'S FOOD USING THE DRYING
METHOD**



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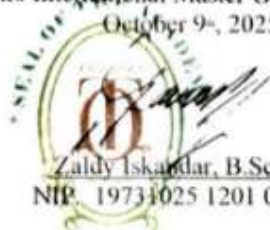


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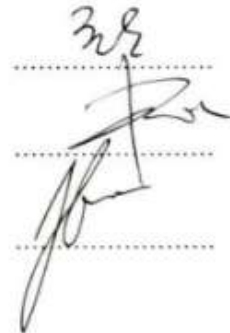
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PREFACE

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 director of Ottimmo International Master Gourmet Academy.
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4. My Parents, who always provide me with unfailing support and continuous encouragement throughout my years of study.
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Surabaya, September 23rd, 2025



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ABSTRACT

Soft Beef Sweet Soy Sauce is a ready-to-serve product developed to bridge the gap between nutrition and convenience for children. It offers high-quality animal protein and healthy fats, which are essential for growth, development, and immunity. Unlike carbohydrate-heavy foods, this product prioritizes protein-rich ingredients to support steady development and recovery from illness. The core ingredient, minced beef, provides complete amino acids, iron, and B vitamins, while sweet soy sauce enhances flavor with a blend of sweet, salty, and umami notes. This product uses a stewing method to maintain tenderness and flavor, followed by drying to improve shelf stability without compromising nutrition. Through dehydration at 60°C for 16 hours, the product achieves a chewy texture and concentrated flavor, while reducing the risk of microbial growth. Based on sensory evaluation, the product was well-received in terms of smell and taste, although texture improvements were noted. Nutritionally, the product contains 390 calories and 35.31 grams of protein per 100-gram serving. Packaged in vacuum-sealed containers, it maintains freshness and extends shelf life up to six months. With a selling price of Rp30,100, Soft Beef Sweet Soy Sauce serves as an affordable and nutritious solution for busy families seeking convenient, healthy meals for children.

Keywords: *High-protein meal, Ready-to-serve product, Minced beef, Dehydration, Child nutrition*

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