

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF OYSTER MUSHROOMS AS THE MAIN
INGREDIENT IN DEVELOPING VEGETARIAN FRIED
SAUSAGE SNACK (*SOSRENG*)**



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2025**

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Surabaya, October 14th, 2025



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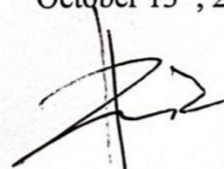
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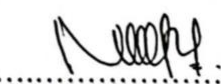
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PREFACE

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.
2. Mr. Filias Kusuma, S.E., M.M as my CND advisor who always guides and supports me throughout the entire process of writing this report.
3. Ms. Heni Adhianata, S.TP., M.Sc as my head of study program of Ottimmo International Master Gourmet Academy.
4. My parents, for their endless love, prayers, and encouragement that became my source of strength throughout this process.
5. My friends, who have supported the progress of this report from beginning to end with their constant encouragement.

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, October 14th, 2025



Joel Daniel Pikarsa

ABSTRACT

Vegetarian *sosreng* is a fried sausage snack primarily made from oyster mushrooms and tempeh, with supporting ingredients such as egg and Isolated Soy Protein (ISP). The product undergoes a steaming process, followed by a final frying process to achieve a crispy texture, seasoned with a spicy kaffir lime leaf. Unlike conventional *sosreng* typically sold in the market, which is made from processed meat sausage, this product was developed as a plant-based alternative to cater to the preferences of vegetarians and consumers seeking healthier snack options. Results from a sensory evaluation study indicate that the product possesses an excellent appearance, aroma, and taste. However, an inconsistency in texture was identified, which has become a key focus for improvement through the standardization of the frying process. Nutritionally, vegetarian *sosreng* contains 95 calories per 33g serving, and it stands out as a high-protein, gluten-free snack. The selling price for the product is set at Rp 18,000/pack.

Keywords: *Sosreng, Vegetarian, Oyster Mushroom, Steaming, Frying*

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