

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF PEA FLOUR FOR A DIETARY HIGH
PROTEIN SNACKS**



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Surabaya, October 16th 2025



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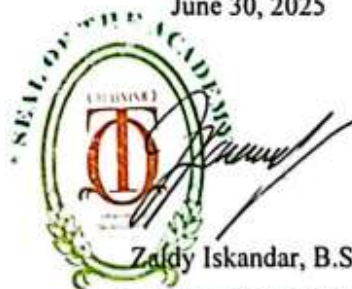


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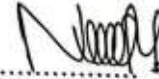
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PREFACE

Praise to God, for giving me strength and letting me through all 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. Ms. Heni Adhianata, S.TP., M.Sc as my CND advisor and as my head of study program of Ottimmo International Master Gourmet Academy who is always guides and supports me throughout the entire process of writing this report.
3. My parents who always support and help me personally and provided 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 readers, thank you.

Surabaya, October 13th 2025



Kevin Hoggins Yap

ABSTRACT

Protein cookies are made from pea flour, cassava flour, and stevia, baked evenly to maintain the protein quality of each piece of cookies, and complemented by soft texture and sweetness of the stevia and chocolate inside each cookie. Unlike the typical cookies that use flour, protein cookies use pea flour to increase its protein value and making the cookies as a gluten-free product, the cookie itself were also used stevia as a substitute of sugar, making the cookie contains less sugar than the regular cookie, offering society another option for a healthy snacks preferences. Pea flour are one of many flour substitute that contains high amounts of protein, however it almost caught no attention to society despite its high nutritional value. The result of the study showed that protein cookies has a good smell, taste, and looks despite its lacks of texture. Once processed, the nutrition value of the cookies has approximately 70 Cal/serving with 20 grams of serving size. In addition, the selling price of protein cookies is Rp 26.000/pack.

Keywords: *Cookies, Baking, Pea Flour, Gluten-free, Protein*

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