

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**INNOVATION OF INSTANT SOTO BANJAR PASTE AS  
PRACTICAL AND FAST COOKING SOLUTION**



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SURABAYA  
2025**

## PLAGIARISM STATEMENT

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Surabaya, October 11<sup>th</sup>, 2025



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# APPROVAL 1

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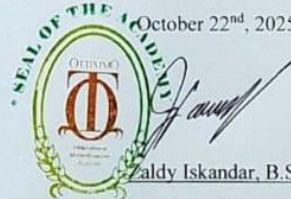
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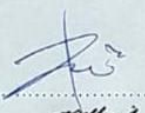
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## PREFACE

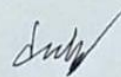
Thanks to my family for giving me strength and letting me through all the difficulties and a good teacher so I able to finish this Culinary Innovation and New Product Development Report.

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I apologize if there are an error and inconsistency of the use of words and sentences. Hopefully, the following report is helpful for the readers, Thank you.

Surabaya, October 11<sup>th</sup>, 2025



Nicholas Minarto Karman

## ABSTRACT

Instant Soto Banjar paste is made from a blend of traditional spices such as garlic, shallots, khus khus, Adas manis, and various seasonings, formulated into a ready-to-use paste that delivers authentic Banjar flavor. Unlike conventional Soto Banjar, which requires time-consuming preparation of spices and broth, the instant version offers convenience without compromising taste and aroma. This innovation caters to modern consumers seeking practicality while preserving traditional culinary heritage. The utilization of local ingredients also supports sustainable production and enhances the nutritional and cultural value of the product.

**Keywords:** *Boiling, Sauté, Simmer, Dehydrate, Khus Khus, Geganti, Adas Manis, Chicken Bones*

## TABLE OF CONTENTS

|                                              |            |
|----------------------------------------------|------------|
| <b>Plagiarism Statement.....</b>             | <b>ii</b>  |
| <b>Approval 1.....</b>                       | <b>iii</b> |
| <b>Approval 2.....</b>                       | <b>iv</b>  |
| <b>Preface.....</b>                          | <b>v</b>   |
| <b>Abstract.....</b>                         | <b>vi</b>  |
| <b>Table of Contents .....</b>               | <b>vii</b> |
| <b>List of Figures.....</b>                  | <b>ix</b>  |
| <b>List of Tables .....</b>                  | <b>x</b>   |
| <b>Chapter I Introduction .....</b>          | <b>1</b>   |
| 1.1 Background of the Study .....            | 1          |
| 1.2 Objectives of the Study.....             | 1          |
| <b>Chapter II Literature Review .....</b>    | <b>2</b>   |
| 2.1 Ingredients Review .....                 | 2          |
| 2.1.1 Ades manis.....                        | 2          |
| 2.1.2 Chicken bone.....                      | 3          |
| 2.1.3 Khus khus.....                         | 4          |
| 2.1.4 Geganti (Szechuan Lovage Rhizome)..... | 4          |
| 2.3 Process Review.....                      | 6          |
| 2.3.1 Sauté & Simmer .....                   | 6          |
| 2.3.2 Packaging.....                         | 7          |
| <b>Chapter III Method.....</b>               | <b>8</b>   |
| 3.1 Time and Place .....                     | 8          |
| 3.2 Ingredients and Utensils .....           | 8          |
| 3.2.1 Ingredients.....                       | 8          |
| 3.2.2 Utensils.....                          | 9          |
| 3.3 Processing Methods.....                  | 9          |
| 3.4 Flow Chart .....                         | 11         |
| <b>Chapter IV Result and Discussion.....</b> | <b>12</b>  |
| 4.1 Product Result.....                      | 12         |

|                                                 |           |
|-------------------------------------------------|-----------|
| 4.2 Nutrition Fact.....                         | 13        |
| 4.2.1 Nutrition Table.....                      | 13        |
| 4.2.2 Nutrition Calculation.....                | 16        |
| 4.2.3 Nutrition Label.....                      | 18        |
| 4.3 Food Safety and Packaging .....             | 18        |
| 4.3.1 Processing and Storage Temperature .....  | 18        |
| 4.3.2 Shelf Life.....                           | 19        |
| 4.3.3 Product Packaging.....                    | 19        |
| 4.4 Financial Aspects.....                      | 21        |
| 4.4.1 Product Cost.....                         | 21        |
| 4.4.2 Selling Price .....                       | 22        |
| <b>Chapter V Conclusion and Suggestion.....</b> | <b>23</b> |
| 5.1 Conclusion.....                             | 23        |
| 5.2 Suggestion .....                            | 23        |
| <b>Bibliography .....</b>                       | <b>24</b> |
| <b>Appendix .....</b>                           | <b>25</b> |

## LIST OF FIGURES

|                                                      |    |
|------------------------------------------------------|----|
| <b>Figure 2.1</b> Ades Manis .....                   | 3  |
| <b>Figure 2.2</b> Chicken bones .....                | 4  |
| <b>Figure 2.3</b> Khus khus .....                    | 5  |
| <b>Figure 2.4</b> Geganti ,.....                     | 6  |
| <b>Figure 3.1</b> Flow Chart Soto banjar paste ..... | 12 |
| <b>Figure 4.1</b> Soto Banjar Paste .....            | 13 |
| <b>Figure 4.2</b> Aluminium Pouch .....              | 20 |
| <b>Figure 4.3</b> Paper Pouch.....                   | 20 |

## LIST OF TABLES

|                                                              |    |
|--------------------------------------------------------------|----|
| <b>Table 2.1</b> Nutritional Value of Adas manis .....       | 3  |
| <b>Table 2.2</b> Nutritional Value of Chicken bones .....    | 4  |
| <b>Table 2.1</b> Nutritional Value of Khus khus .....        | 5  |
| <b>Table 2.2</b> Nutritional Value of Geganti .....          | 6  |
| <b>Table 3.1</b> Ingredients for Soto Banjar paste .....     | 9  |
| <b>Table 3.2</b> Ingredients for Soto Banjar paste .....     | 9  |
| <b>Table 3.3</b> Utensils for <i>Soto Banjar Paste</i> ..... | 10 |
| <b>Table 4.1</b> Nutritional Value of Adas manis .....       | 14 |
| <b>Table 4.2</b> Nutritional Value of Chicken bones .....    | 14 |
| <b>Table 4.3</b> Nutritional Value of Khus Khus .....        | 15 |
| <b>Table 4.4</b> Nutritional Value of Geganti .....          | 15 |
| <b>Table 4. 5</b> Cost of Ingredients.....                   | 21 |
| <b>Table 4.6</b> Cost of Packaging.....                      | 21 |