

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF ALMOND MILK AS CARBONATED
DRINK WITH SOURSOP FRUIT**



**ARRANGED BY
ARYA BOEDIMAN
2374130010010**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025**

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Arya Boediman

APPROVAL 1

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : ARYA BOEDIMAN
Place, Date of Birth : Malang, Januari 10th 2005
NIM : 2374130010010
Study Program : D3 Culinary Art
T I T L E : UTILIZATION OF ALMOND MILK AS
CARBONATED DRINK WITH SOURSOP
FRUIT

This paper has been approved by:

Head of Culinary Arts Study Program,
(Sept, 29th 2025)

Advisor,
(Sept, 29th 2025)

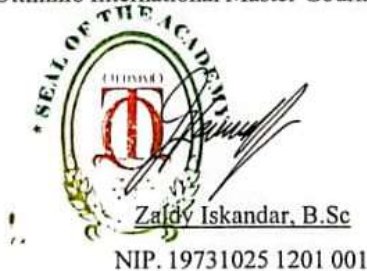


Heni Adhianata, S.TP.,M.Sc
NIP. 19900613 1402 016



Ryan Yermia Iskandar, S.S.
NIP. 19821218 1601 023

Director of
Ottimmo International Master Gourmet Academy



Zaidy Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2

UTILIZATION OF ALMOND MILK AS CARBONATED DRINK WITH SOURSOP FRUIT

Culinary Innovation and New Product Development report by:

Arya Boediman

2374130010010

This report is already presented and pass the exam on:
(September 8th, 2025)

This paper has been approved by:

Advisor	:	Ryan Yeremia Iskandar, S.S	
1 st Examiner	:	Elma Sulistiya, S.TP., M. Sc	
2 nd Examiner	:	Filias Kusuma, S.E., M.M	

PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
2. Heni Adhianata, S.TP.,M.Sc as advisor.
3. Heni Adhianata, S.TP.,M.Sc as head of Culinary art study program.
4. My parents who always support and help me in personally and providing moral & material support for me.
5. My friend who has supported the progress of thus 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 readers. Thank you.

Surabaya, September 9th, 2025



Arya Boediman

ABSTRACT

This report represents the culinary innovation and development of a novel carbonated beverage utilizing almond milk enriched with soursop fruit, aimed at addressing consumer demand for plant-based, functional, and refreshing drinks. The product combines the creamy texture and nutritional benefits of almond milk with the tropical flavor and health-promoting phytochemicals of soursop. Nutritionally, each 200 ml serving delivers approximately 120 calories, featuring low saturated fat and cholesterol, while providing essential nutrients such as calcium, potassium, and vitamins. The carbonation process enhances sensory appeal by adding a light, fizzy texture, creating a unique and enjoyable drinking experience. The product's shelf life under refrigerated conditions (4°C) is estimated at 3 to 5 days, constrained primarily by the perishability of fresh soursop juice and minimal preservation treatments. To maintain quality, the beverage is packaged in airtight food-grade plastic bottles with screw caps that preserve carbonation and prevent contamination. Economically, the production cost per serving is Rp14,630, and with a profit margin of 60%, the recommended retail price is set at Rp26,000 per 200 ml unit. This innovative carbonated almond milk with soursop fruit offers a nutritious, lactose-free alternative to traditional sodas, with promising potential in health-conscious and specialty beverage markets.

Keywords: *Almond milk, Soursop Fruit, Carbonated Beverage, Plant-Based Drink, Dairy-Free Alternative*

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