

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF BUTTERFLY PEA TEA AND LYCHEE
INTO KOMBUCHA FOR HEALTH BENEFITS**



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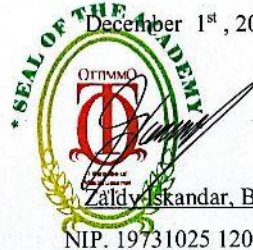


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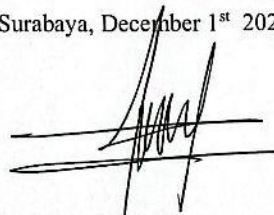
PREFACE

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 Ottimmo International Master Gourmet Academy.
2. Ms. Heni Adhianata, S.TP., M.Sc as my head study program of Ottimmo International Master Gourmet Academy.
3. Ms. Novi Indah Permata Sari, S.T., M.Sc as my CnD advisor who always guides and supports me throughout the entire process of writing this report.
4. My parents who always support and help me personally and provide moral and material support for me.
5. My friends who has supported the progress of this report from beginning to end.

That is all I can say, I apologize if there are errors of inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers, Thank you.

Surabaya, December 1st 2025



Atita Reza Nabillah

ABSTRACT

Kombucha butterfly pea tea and lychee is made from kombucha,scoby, butterfly pea Tea, black tea, sugar, and lychee, which are added to water and fermented for a total of 8 days. Unlike kombucha in general, this kombucha does not only use ordinary black tea but is added with butterfly pea flower tea which contains antioxidants that are good for the body. Then, in the second fermentation, pieces of lychee fruit are added which add Vit C and add a sweet taste to the kombucha. The nutritional value of kombucha butterfly pea tea and lychee is 60 calories / serving with a size of 200 ml. The selling price of this kombucha is IDR 31,000 / bottle.

Keywords: *Butterfly pea tea,black tea, Scoby, lychee*

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