

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT PROJECT**

**GINGER PUDDING**

(Pudding made of ginger juice without agar powder)



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Surabaya, 1 September 2022



Michael Sundjaja



**APPROVAL 2**

**GINGER PUDDING**

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## PREFACE

First of all, I would like to thank God for all his blessing by his grace for guiding me to complete the Research and New Development report by myself. The purpose of this report is to encourage people to be creative, innovative and make new product that they never make before. By making new product, people can create healthy foods that will be beneficial in the future generations.

During the process of completing this report, I would like to thanks my parents and family who gives opinion and suggestion to think about the new product idea for the RnD, Mr. Ryan Yeremia Iskandar as my RnD mentor to who always gives me guidance and suggestion during the trial and also when making this report and also help me to understand the guidelines of the report, Mrs. Hilda Tjahjani Iskandar as the Head of Culinary Arts Programme at Ottimmo International Academy, Mr. Zaldy Iskandar as the Director of Ottimmo International Academy.

Finally, I hope that this Research and New Development report will be useful for readers in the future generations.

Surabaya, 1 September 2022



Michael Sundjaja

## **EXECUTIVE SUMMARY**

Ginger Pudding is a product made of ginger juice. I choose ginger as a main ingredient because many people like to consume ginger as a warm effect to their body. Many people use ginger as a main application in the kitchen, (example: making wedang jahe to boost the body immune, enhance flavor to savoury food, apply ginger to various types of food such as: dried ginger, ginger powder, preserved ginger, ginger paste, ginger candy and many more). Nutrients in ginger brings good impact and more beneficial for the body such as: lower cholesterol, relieves indigestion, keeps your mouth healthy, it reduces the risk of heart disease, and etc, Pudding that is made of ginger juice will become new innovation in food industry. It will be affordable price for people who loves ginger pudding. Ginger pudding will be packed in plastic bowl that is heat conducted and will be sold Rp. 13.000. This product will be developed in supermarket, social media, and bakery shop. Then it contains 210 calories for each cup of ginger pudding. It claims that ginger pudding can improve body immune, cholesterol, keep your mouth healthy, risk of heart disease and many more.

***Keywords:*** *Ginger Pudding, Pudding, Research and Development.*

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