

RESEARCH AND DEVELOPMENT FINAL PROJECT
GLUTEN FREE RAVIOLI WITH BALINESE
BASEGENEP SAUCE



By
JASON RICARDO SALIM
2074130010067

STUDY PROGRAM OF CULINARY ARTS
OTTIMMO INTERNATIONAL
MASTER GOURMET ACADEMY
SURABAYA
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Jason Ricardo Salim

APPROVAL 1
CULINARY INOVATION AND NEW PRODUCT DEVELOPMENT
PROJECT

Name : Jason Ricardo Salim
Place, Date of Birth : Surabaya, 18 Juni 2002
NIM : 2074130010067
Study Of Program : D3 Seni Kuliner
TITLE : Gluten Free Ravioli with Balinese Basegenep Sauce

This paper is approved by:

Head of Culinary Arts Study Program
(20 October 2022)



Hilda Tjahjani Iskandar, S.E.,AK.,
C.A.,M.M.,
NIP. 19691029 2002 072

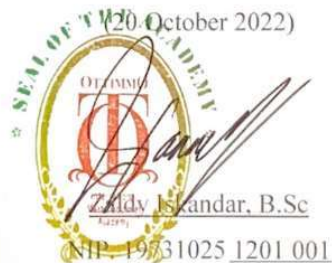
Advisor,
(20 October 2022)



Novi Indah P.S.,S.T.,M.Sc
NIP. 19951109 2202 083

Director of
Akademi Kuliner dan Patiseri OTTIMMO Internasional

(20 October 2022)



Zaidy Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2

GLUTEN FREE RAVIOLI WITH BALINESE BASEGENEP SAUCE

Culinary Innovation and New Product Development report by:

Jason Ricardo Salim

2074130010067

This report is already presented and pass the exam on:

(25 October 2022)

Examiners:

Examiner 1 : Novi Indah Permata Sari S.T., M.Sc 

Examiner 2 : Dahlia Elianarani S.T.P.,M.Sc 

Examiner 3 : Arya Putra Sindjaja, S.E. 

PREFACE

First of all I want to say thanks to Jesus Christ, because through His blessing and inclusion I can stand here today, celebrating the freedom of innovation and creativity through this R&D project. The aim of this project is to utilize Indonesia's staple food, namely corn, to create new products. We use corn and corn cobs which are not normally used in the food manufacturing process, but we will also process this waste as an ingredient in the manufacture of this product. This Gluten Free Ravioli is intended for people with celiac disease and people who use Lacto Ovo Vegetarian as their lifestyle. Gluten Free Ravioli comes as a pasta product that is gluten free and will be for all people. This product is very safe for consumption for people with celiac disease, because our products are gluten free. In addition, our products are high in fiber and rich in antioxidants which are very good for health.

However, to select and develop the appropriate ideas is not easy, but it is possible with the determined assistance of those who have supported and guided me during the preparation of this R&D paper. I really thank:

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Jason Ricardo Salim

EXECUTIVE SUMMARY

Currently, there are still not many food products that still use wheat flour as the main ingredient in their manufacture. The use of a lot of wheat flour makes wheat imports higher. Indonesia basically has an abundant source of raw materials for making flour. One of them is corn, corn is an important food crop whose production continues to increase. In addition to imports that continue to increase, currently there are not many gluten free food products and they are foreign to people's lives. That's why we present ravioli pasta products with Indonesian flavors. This product is certainly safe for people with celiac disease and this product is high in fiber and antioxidants. This product can also be consumed by people who use Lacto Ovo Vegetarian as a lifestyle.

This product will be sold frozen or frozen. Where each product contains 10 pcs of ravioli and is equipped with seasonings. This product will be sold for IDR 42.000 and can be purchased through e-commerce, supermarkets. It may sound difficult to introduce a healthy lifestyle to the public. However, I believe there is still an opportunity to introduce and develop this product to the public. Not only promoting veganism, gluten free life but can slowly change the lifestyle of Indonesian people to be healthier.

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