

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**DENDENG CAKALANG**



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**2022**

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Surabaya, September 21<sup>th</sup>, 2022



Kimi Michael Adolf Dapu


**APPROVAL 1**  
**CULINARY INNOVATION AND NEW PRODUCT**  
**DEVELOPMENT PROJECT**

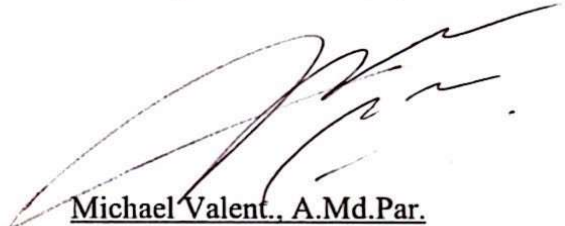
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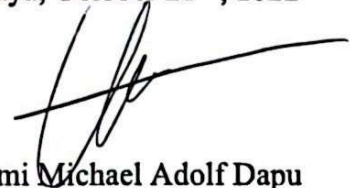
## **PREFACE**

As for the beginning, I would like to praise and thank God the Almighty for the blessings of his grace and spiritual guidance for me to complete this Research and Development report. The main purpose of this report is to help each student in Ottimmo International to be creative and innovative as we have to create a new product that has never been in Indonesia or the world. One of the reasons why I come up with the idea of making Dendeng cakalang because I want to make a new innovation of cakalang.

During the process of completing this report, I received so much guidance and support. By this I would like to express my gratitude to the name below:

1. Mr. Michael Valent as my Mentor and helped me to find the idea for the product I made.
2. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
3. Mr. Zaldy Iskandar as the Head Director of Ottimmo International
4. My friends Mr. Kenta Bertu, Mr. Darell Raditya, Ms. Ceilia Thiara, Ms. Melody Syalom that helped me for any kind of suggestion.
5. My Parents who always support me in this project.

Surabaya, October 21<sup>th</sup>, 2022



Kimi Michael Adolf Dapu

## EXECUTIVE SUMMARY

Skipjack tuna (*Katsuwonus pelamis*) is a medium-sized fish from the Scombridae (tuna) family. The only species of the genus *Katsuwonus*. Biggest skipjack, body length can reach 1 m with a weight of more than 18 kg. Skipjack tuna that is caught a lot is about 50 cm long. Other names include cakalan, cakang, kausa, kambojo, karamojo, turing, and some call it cob. In English it is known as skipjack tuna. In Manado, as well as Maluku, skipjack tuna is preserved by smoking, it is called skipjack fufu (smoked skipjack). Meanwhile, skipjack is cultivated as a source for the community as well as a source of foreign exchange for the country. That's why I used skipjack for my research.

My skipjack Dendeng is cooked with spices typical of North Sulawesi, more specifically Manado, which I processed in a different way without destroying the content in the skipjack fish itself. Rn Dini also uses fish that are no longer suitable for sale to factories that can still be processed into Dendeng. The total calories of skipjack Dendeng is 160 calories.

***Keywords :*** *Skipjack tuna, Dendeng.*

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