

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT PROJECT**

**“SAMBAL NANGKA”**

(Sambal Combined with Fermented Jackfruit & Jackfruit Seeds)



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Surabaya, 1 September 2022



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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, Mrs. Novi Indah Permata Sari 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 Program 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.

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Dave Miroslav Honosutomo

## **ABSTRACT**

Sambal Nangka is a product made of Sambal combined with fermented jackfruit. Jackfruit as an ingredient because many people like to consume jackfruit as a fruit snacks. Many people use jackfruit as a topping for Es campur, (example: making Es campur, enhance flavor to sweet taste, apply jackfruit to various types of food such as jackfruit candy, jackfruit ice cream, jackfruit chips, and many more). Nutrients in jackfruit are quite good including complex carbohydrates, fiber, protein, vitamins, minerals, etc. Sambal combined with fermented jackfruit is a product that is unique to the food industry. It will be affordable price for people who loves Sambal Nangka. Sambal Nangka will be packed in a cup and will be sold Rp. 58.000. This product will be developed in Social Media.

***Keyword:*** *Sambal Nangka, Fermented Jackfruit, Fermented Sambal.*

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