

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT FINAL PROJECT**

PUMPKIN WAFFLE



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SURABAYA

2022

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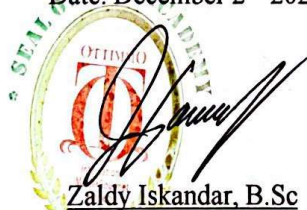
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PREFACE

First of all, I would like to thank to Buddha for his blessings and guidance to complete this Final Project RnD entitled "Pumpkin Waffle". This Project is known as one of the requirement to complete the Diploma III of Culinary Arts and Baking Pastry in Ottimmo International Gourmet Academy. The purpose of this project is to help us to create an innovate new product.

Me as the write has traveled a long journey in the context of completing the writing of this Final Project. Therefore, with full humility, on this occasion, me as the author should thanks :

1. To my parents who always support me to finish this education
2. To Chef Ryan Yeremia Iskandar as my RnD Advisor who always help me in so many things in order for me to understand the guideline for making this report.
3. To all my friends that always support me to finish this report
4. To all chefs and lectures of Ottimmo International Master Gourmet Academy Surabaya. Thank you for allowing the author to do research and help my during doing this work.

Surabaya, December 2nd 2022



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EXECUTIVE SUMMARY

Consumption and processing of pumpkin are very popular in the world. However, its use in Indonesia is still relatively rare or less desirable. Pumffle (Pumpkin Waffle) is an innovation made by making healthy waffles with the main ingredient of pumpkin flour which is high in vitamin A, and good for fortification, and this product is gluten-free.

Pumffle is produced in a snacks box of 3 pieces of waffle with a selling price is Rp12.000,00. Our Target Market is gluten-intolerant people, kids, and adult that likes to spend time snacking or spending time with family or friends.

Keywords : *Pumpkin flour, waffle*

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