

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROJECT
PLANT BASED SOURSOP CUSTARD PIE
(Dairy Free Pie Made of Soursop Fruit)**



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DEVELOPMENT PROJECT

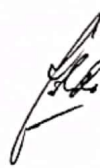
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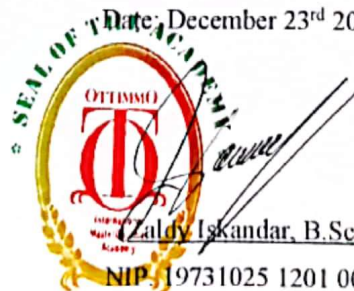
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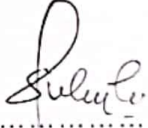
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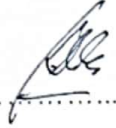
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PREFACE

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. Arya Putra Sundjaja 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, 9 December 2022



Anthony Nicholaus Pranoto

EXECUTIVE SUMMARY

Plant-Based Soursop Pie is a product made of flour mixed with soursop fruit and free from dairy usage. The use of soursop as a main ingredient are the innovative move because many people can enjoy consuming soursop in different way. Most local people use soursop from the fruit to almost all part of the tree for many applications in the daily life, example: making tea using soursop leaves to boost the body immune, the leaves also give a natural green color, even its root and tree bark are used as nerves treatment. Nutrition that are contain in soursop giving us a good impact and more beneficial for the body such as: lower cancer risk, relieves indigestion, boost your hair growth, it reduces the risk of heart disease, and etc. Pie that is dairy free and infused with soursop will become new innovation in food industry. It will be a suitable selection especially for persons who are a vegan. Plant-Based Soursop Pie will be packed in a plastic in a container box that is made by brown paper and will be sold by Rp 38.000 per package that contain 10 pieces of pies and Rp 4.000 for each piece of individual pie. This product will be developed in online store as a startup and it will expand into an own bakery shop as well.

Keywords: *Plant based, Soursop, Pie.*

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