

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT PROJECT**

**VEGAN SPAM WITH SAMBAL DABU-DABU**  
(Vegan Spam made from Firm Tofu and Cannelinni Bean)



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**2022**

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Surabaya, 17<sup>th</sup> February 2023



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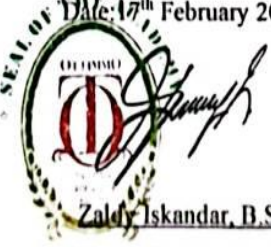


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(VEGAN SPAM WITH SAMBAL DABU-DABU)**

Culinary Innovation and New Product Development report by:

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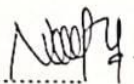
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## PREFACE

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 Andreas Aditama Dachy as my RnD before to who always gives me guidance and suggestion during the trial and right now my mentor is Mrs. Heni Adhinata 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, 17<sup>th</sup> February 2023



Fernando Wibisono

## **EXECUTIVE SUMMARY**

Kidney bean is a type of bean that provides good amount of vegetarian protein and dietary fiber. There is different classification of kidney beans such as :Red kidney bean (also known as: common kidney bean), Light speckled kidney bean (long shape light speckled kidney bean), Red speckled kidney bean (long shape light speckled kidney bean), White kidney bean (also known as cannellini in Italy). There is benefit eating kidney bean like prevent cancer, weight management, good source for dietary, improve memory, and a lot of another benefit. With kidney bean we can use a lot of other thing beside just eat it, we can make another vegan food.

In this proposal were gonna showed you how to use cannellini bean to substitute meat for spam so vegan people can eat it and type of kidney bean that used gonna cannellini bean or white kidney bean.

***Keywords:*** *Kidney bean, dietary fiber, cannellini bean.*

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