

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**
**Utilization of Red Bean Flour and Mung Bean Flour for Gluten
Free Pie**



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SURABAYA
2023

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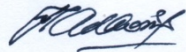
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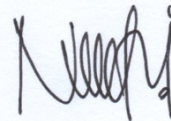
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BEAN FLOUR FOR GLUTEN FREE PIE**

Culinary Innovation and New Product Development report by:

AURELIA VIOLIN TANJUNG

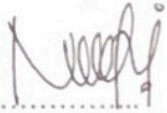
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PREFACE

Praise be to God Almighty for His blessings and inclusion, the Author was able to complete the Culinary Innovation and New Product Development Report on the topic "Utilization of Red Bean Flour and Mung Bean Flour For Gluten Free Pie" in a timely manner. Although it can be said that there are still many shortcomings because the author's knowledge is quite limited.

Without His blessing and grace this Culinary Innovation and New Product Development Report might not have been completed on time. This Culinary Innovation and New Product Development Report was prepared as one of the requirements to qualify for a diploma in the Culinary Arts Study Program, Ottimmo International Master Gourmet Academy and to take part in the upcoming Industrial Work Practice in the sixth semester. This report is compiled and created based on the results of the author's own sensory test.

The author feels quite happy because this report can be completed in the time specified. The completion of this Culinary Innovation and New Product Development Report could not have been separated from the assistance of various parties. Therefore, the author would like to thank all parties who have supported the author in the process of preparing this report on industrial work practices. In particular, the author is grateful to:

1. Chef Zaldy Iskandar, B.Sc, as the Head Director of Ottimmo International;
2. Mrs. Novi Indah Permata Sari, S.TP, .M.Sc, as my advisor for culinary innovation and new product development;
3. Mrs. Heni Adhianata, S.T.P.M.Sc, as the Head of Study Program at Ottimmo International and helped me out of my first consultation on product development to provide further input and suggestions for the finished product;

4. Chef Ryan Yeremia Iskandar, SS, as my first examiner and helped me provide supplementary inputs and ideas from the first consultation on product creation to its completion;
5. Chef Jessica Hartan, A.Md. Par, who have helped me to improve grammar in writing recipes that have been collected;
6. Chef Gilbert Yanuar Hadiwirawan, A.Md.Par, as my second examiner;
7. Parents and friends of author, who have provided prayer and encouragement during the writing of this report;
8. All interested parties who have contributed their comments and ideas to the preparation of this culinary innovation and new product development report in terms of its structure, language, and content.

The author realizes that this report on culinary innovation and new product development is far from perfect. Therefore, to improve the writing of the next report, the author expects suggestions and constructive criticism. Hopefully, readers and many others will take advantage of this report on innovation and new products.

Surabaya, 8th August 2023



Aurelia Violin Tanjung

ABSTRACT

A pie is a dessert that is liked by millions of people. The outer texture of the pie crust is crunchy and drier than the soft inside depending on the thickness of the printed dough. The pie filling can be sweet or savory. The crust of this gluten free pie is made with red beans flour and mung bean flour as a substitute for the flour.

Because of their low gluten content and high nutritional value, red bean and mung bean flours have been selected as alternatives for wheat flour. These flours contribute to our overall good health by containing fiber, protein, vitamins, minerals and antioxidants. The fiber in both kinds of flour is an aid to digestion and maintains stable blood sugar levels. The protein from mung bean flour helps in building muscle tissue and maintaining a strong immune system. Meanwhile, red bean flour contains iron, magnesium and B vitamins which are beneficial for the body.

Gluten free pie making using red bean and mung bean flour offers a healthy alternative for those who have gluten sensitivity or choose to live gluten-free. Furthermore, this pie has 340 calories with Rp 45.000,00 each pack. It is suitable for anyone who wants a healthy diet without losing taste and flavour to eat this pie.

Keywords: Gluten Free, Mung beans Flour, Red Beans Flour, Pie

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