

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**GLUTEN FREE AND HIGH ANTIOXIDANT NOODLE FROM  
PURPLE SWEET POTATO AND MIANA LEAVES WITH  
DRYING METHOD**



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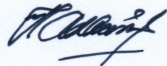
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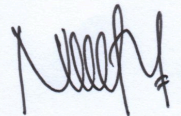
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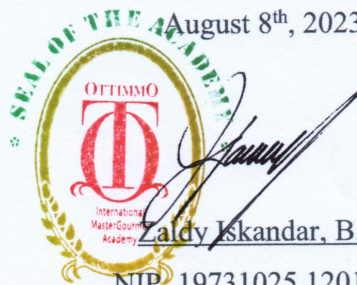


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## APPROVAL 2

### GLUTEN FREE AND HIGH ANTIOXIDANT NOODLE FROM PURPLE SWEET POTATO AND MIANA LEAVES WITH DRYING METHOD

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## ABSTRACT

Noodles are one of the staple foods in the world, especially in many Asian countries. However, most noodle usually made from wheat flour that contain gluten, which unfortunate for people with celiac disease or other condition that linked with gluten. Suppose to follow the global trend the increasing demand on gluten free and healthy foods, the study aims to create gluten free and high antioxidant noodle from local resources, which are purple sweet potato and miana leaves. Purple sweet potato and miana leaves are selected because of the nutritional value, both of them contains amounts of anthocyanin, a pigment that has antioxidant activity.

**Keyword:** *Gluten-free, Miana leaves, Noodle, Purple sweet potato*

## TABLE OF CONTENT

<b>PLAGIARISM STATEMENT</b> .....	ii
<b>APPROVAL 1</b> .....	iii
<b>APPROVAL 2</b> .....	iv
<b>PREFACE</b> .....	v
<b>ABSTRACT</b> .....	vi
<b>TABLE OF CONTENT</b> .....	vii
<b>LIST OF FIGURE</b> .....	ix
<b>LIST OF TABLES</b> .....	x
<b>CHAPTER I</b> .....	1
<b>INTRODUCTION</b> .....	1
1.1 Background of the Study .....	1
1.2 Objectives of the Study .....	2
<b>CHAPTER II</b> .....	3
<b>LITERATURE REVIEW</b> .....	3
2.1 Ingredient Review .....	3
2.1.1 Purple Sweet Potato .....	3
2.1.2 Miana Leaves .....	4
2.1.3 Tapioca Starch .....	5
2.2 Product Review .....	5
2.3 Process Review .....	6
<b>CHAPTER III</b> .....	8
<b>METHODS</b> .....	8
3.1 Time and Place .....	8
3.2 Ingredients and Utensils .....	8
3.2.1 Ingredients .....	8
3.2.2 Utensils .....	9
3.3 Processing Methods .....	9
3.4 Flow Chart .....	11
<b>CHAPTER IV</b> .....	12
<b>RESULT AND DISCUSSION</b> .....	12
4.1 Product Result .....	12
4.2 Nutrition Fact .....	12
4.2.1 Nutrition Table .....	12
4.2.2 Nutrition Calculation .....	14
4.2.3 Nutrition Label .....	15
4.3 Food Safety and Packaging .....	15
4.3.1 Processing and Storage Temperature .....	15
4.3.2 Shelf Life .....	16
4.3.3 Product Packaging .....	16
4.4 Financial Aspects .....	18
4.4.1 Product Cost .....	18
4.4.2 Selling Price .....	20
<b>CHAPTER V</b> .....	21

CONCLUSION AND SUGGESTION .....	21
5.1 Conclusion .....	21
5.2 Suggestion .....	21
<b>BIBLIOGRAPHY</b> .....	22
<b>APPENDIX</b> .....	26

## LIST OF FIGURE

Figure 2.1	Purple Sweet Potato .....	3
Figure 2.2	Miana Leaves .....	4
Figure 3.1	Flowchart Purple Sweet Potato and Miana Leaves Noodle .....	11
Figure 4.1	Aluminium Foil Bag .....	17
Figure 4.2	Paperboard Box .....	17
Figure 4.3	Logo .....	18



## LIST OF TABLES

Table 3.1	Ingredients for Noodle .....	8
Table 3.2	Utensils for Noodle .....	9
Table 4.1	Nutritional Value of Purple Sweet Potato per 100g .....	12
Table 4.2	Nutritional Value of Miana Leaves per 100g .....	13
Table 4.3	Nutritional Content of Tapioca Starch per 100g .....	13
Table 4.4	Nutritional Value of Ingredients used in The Recipe for Purple Sweet Potato and Miana Noodle .....	14
Table 4.5	Start-Up Capital .....	19