

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**High Antioxidant Cereal made from Purple Sweet Potato and
Miana Leaves with Sand Frying Method**



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2023**

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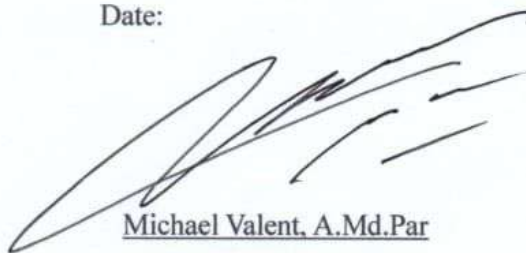
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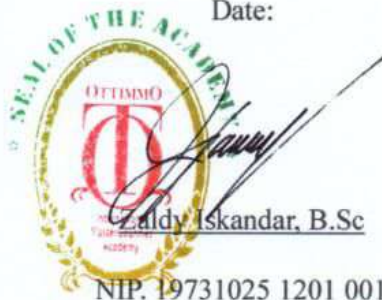
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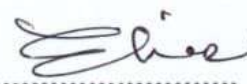
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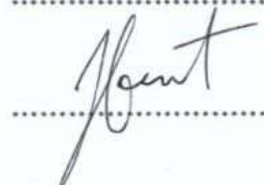
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PREFACE

First of all, I want to say thank you to God, because of his blessing in my life that I can be here and doing this process of Culinary Innovation and New Product Development with the topic “High Antioxidant Cereal made from Purple Sweet Potato and Miana Leaves with Sand Frying Method” I also take this opportunity to express my gratitude to:

1. Michael Valent, A.Md.Par as advisor.
2. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
3. Heni Adhianata S.TP., M.Sc as head of culinary art study program
4. My parents for providing money to do the trial

That is all from my thanks and gratitude; I apologize if there are mistakes or inaccuracies in writing the words or sentences above. This report can help enrich the reader's insight and knowledge. Thank You.

Surabaya, August 10th 2023



Clarissa Anabel Goto

ABSTRACT

This study discusses about the development of a high antioxidant cereal made from purple sweet potato and miana leaves using the sand frying method. The study focuses on the production process, including the preparation of the ingredients, dough making process, and frying the cereal with hot sand. Sensory tests were conducted, revealing overall satisfaction with the product, although some panelists had concerns about the texture and taste. The nutritional values of the ingredients were analyzed, and food safety and packaging considerations were discussed. The financial aspects of production, including costs and pricing, were also examined. The study concludes with suggestions for further research and provides a bibliography of related studies.

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