

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
“PA’PIONG SAUSAGE”**



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SURABAYA

2023

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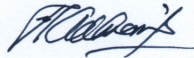
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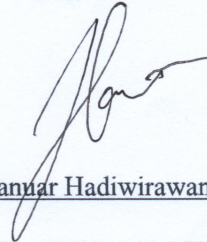
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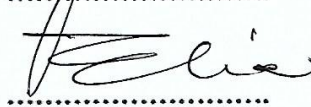
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PREFACE

First and foremost, praise to the Almighty Jesus Christ for his full blessings which allow me to accomplish my Culinary Innovation and New Product Development Report with the topic of “savory spread jam made with potato and seasoning”. This Culinary Innovation and New Product Development Report is submitted to fulfill the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

I realize that this report is far from perfection and there remains many lacks. I would like this opportunity to express my gratitude to all advisors, teachers, my parents and my friends who always support and help through every obstacle. I am open to any suggestions and critics upon this report in order to make better work in the future. I apologize if there is any mistake or misspell in this proposal, and hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, July 17th 2023



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ABSTRACT

This study focuses on the innovation of a traditional Toraja dish called Pa'Piong, which is transformed into a sausage form without compromising its authentic taste. The ingredients used in the Pa'Piong sausage include ground pork meat, pork fat, corn starch as a binder, miana leaves for flavor enhancement, and katokkon chili for a unique spicy kick. The sausage mixture is stuffed into pork intestine casings and then cooked inside bamboo, using charcoal and coconut shells for smoking. The process involves slow cooking to maintain the texture and prevent tearing of the sausage skin. The objective of this study is to increase interest in regional specialties from Eastern Indonesia, particularly Toraja, and provide a new innovation to the traditional Toraja cuisine. The results of the product evaluation showed positive feedback on the aroma and shape of the Pa'Piong sausage, while taste preferences varied among panelists. The nutritional analysis revealed the presence of various nutrients in the ingredients used. Proper storage and packaging techniques were also discussed to ensure food safety and extend the shelf life of the product.

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