

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

**CRAB SHELL-BASED BROTH POWDER AS A SEASONING
PRODUCT USING DEHYDRATION METHOD**



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2023

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Surabaya, August 15th 2023



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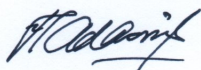
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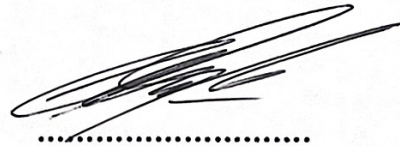
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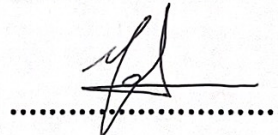
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PREFACE

Praise be to God because on this occasion I was able to complete this report. Completion of this report intended to fulfil the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

1. Anthony Sucipto, A.Md. Par as advisor.
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This is all I can say, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank You and God bless you.

Surabaya, August 15th 2023



Natasha Cecillia Anggono

ABSTRACT

Crab shells are abundant and frequently wasted, despite the fact that crab shells have numerous uses, particularly in the culinary area. Crab shell is high in nutrients and has a strong enough crab flavour to be used as a flavour enhancer in broth powder.

The powdered broth on the market contains MSG, which not everybody consumes. Processing crab shells into powdered broth not only offers a unique flavour innovation, but it also creates a healthier powdered broth free of MSG and preservatives. The dehydration method is employed to remove moisture from the powder, resulting in a shelf-stable product.

Keywords: Crab shell, Broth powder, Dehydration

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