

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**“ THE UTILIZATION OF POTATO AS A SPREAD WITH
HIGHLY NUTRITIOUS ”**



By

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SURABAYA
2023**

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Surabaya, July 15th 2023



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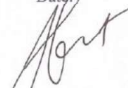
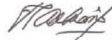
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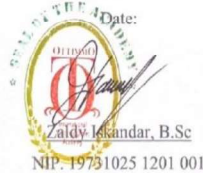
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PREFACE

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 "The utilization of potato as a spread with highly nutritious". 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 15th 2023



Natasha Qiara Sunur

ABSTRACT

Potatoes are the main ingredients in the manufacture of potato spread products, a vegetable that is famous for its carbohydrates and rich in nutrients. The result of making this potato spread is that it is made as a substitute for healthier carbohydrates, because rice is the main staple of carbohydrates every day. Even though health research is well known, potatoes are healthier than rice. and innovation as a sweet jam option with a savory spread that can be consumed similar to regular watches. With a savory and creamy taste from a mixture of melted margarine and corn starch and a smooth and spreadable texture. This potato spread is classified as a ready-to-eat food that can be consumed by vegetarians, with natural ingredients and natural preservatives from sugar and salt. A practical concept to make it easier for consumers because it can be eaten directly, which per one jar contains of 640 calories.

Keywords : Potato, carbohydrate, Spread.

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