

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**UTILIZATION OF SORGHUM FLOUR AS GYOZA SKINS,  
SUBSTITUTING ALL PURPOSE FLOUR AS A DIETARY  
FIBER ALTERNATIVE**



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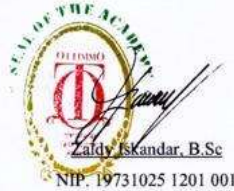
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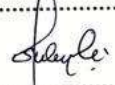
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## **PREFACE**

Praise be to God Almighty for the favor, I was able to complete the product culinary innovation and new product development report with the topic of "Utilization of sorghum flour as gyoza skins, substituting all purpose flour as a dietary fiber alternative". Completion of this report is intended to fulfill the requirements for participating in an internship and also to fulfill the requirements for a diploma degree in the Culinary Arts Study Program, Ottimmo International Master Gourmet Academy. I also apologize and realize that this report is far from perfect and still has many errors. I am open to various types of suggestions and criticisms for this report so that it will be even better in the future. I hope that this report will be usefull to many people.

Surabaya, July 17<sup>th</sup> 2023



Stefan Jonathan Sinarli

## ABSTRACT

Gyoza is a traditional Japanese dish that is generally made with ground meat and vegetables wrapped in a thin flour dough. There are three ways to cook gyoza. Gyoza are usually served as a side dish, not as a main dish. On the other side, sorghum flour was discovered as a substitute for all purpose flour with a healthier nutritional profile, which could help minimize the usage of all purpose flour that is still imported from abroad.

Sorghum is a cereal crop that does well in the tropics, particularly in Africa and Asia, and in marginal locations that can withstand dry climates. The climate and soil of Indonesia are ideal for the growth of this plant. Sorghum can also be used in a variety of processed foods, including gyoza skins, where it can replace all-purpose flour. Sorghum gyoza may be one of the new enjoyable and healthy culinary innovations.

***Keywords:*** Gyoza, Sorghum.

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