

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
UTILIZATION OF BETON FOR ANTIOXIDANT HERBAL
DRINK USING DRYING METHOD**



BY

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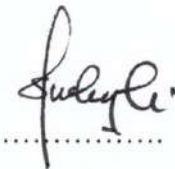
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PREFACE

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 "Jackfruit Seeds For Nutritious Powder Drink Using Drying Method". 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 am open to any suggestions and critics upon this report in order to make better work in the future. Hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya , 16 August 2023

A handwritten signature in black ink, appearing to read "Neishia", with a stylized flourish extending from the end of the name.

Neishia Evangeline Iskandar

TABLE OF CONTENT

COVER.....	i
PLAGIARISM STATEMENT.....	i
APPROVAL 1.....	ii
APPROVAL 2.....	iii
PREFACE.....	iv
ABSTRACT.....	v
TABLE OF CONTENT.....	vi
LIST OF FIGURES.....	ix
LIST OF TABLE.....	x
CHAPTER I.....	1
INTRODUCTION.....	1
1.1 Background of Study.....	1
1.2 The objective of the study.....	3
CHAPTER II.....	4
LITERATURE REVIEW.....	4
2.1.1 Honey Jackfruit.....	4
2.1.2 Beton.....	5
2.1.3 Butterfly Pea Flower.....	6
2.1.4 Mint Leaves.....	7
2.2.1 Antioxidant Herbal Drink.....	9
CHAPTER III.....	11
METHOD.....	11

3.1	TIME AND PLACE.....	11
3.2	INGREDIENTS AND UTENSILS.....	11
3.2.1	Ingredients.....	11
3.2.2	Utensils.....	12
3.3	PROCESSING METHOD	13
3.4	FLOW CHART.....	14
CHAPTER IV		15
RESULT AND DISCUSSION		15
4.1	PRODUCT RESULT.....	15
4.2	NUTRITION FACT.....	17
4.2.1	Nutritional Table	17
4.2.2	Nutrition Calculation.....	19
4.2.3	Nutrition Label.....	21
4.3	Food Safety and Packaging.....	22
4.3.1	Processing and Storage Temperature	22
4.3.2	Self Life.....	23
4.3.3	Product Packaging.....	23
4.4	Financial Aspects	28
4.4.1	Product Cost (Variable Cost, Overhead Cost, Fixed Cost).....	28
4.4.2	Selling Price =	32
CHAPTER V.....		33
CONCLUSION AND SUGGESTION		33
5.1	Conclusion.....	33
5.2	Suggestion	34
BIBLIOGRAPHY		35
APPENDIX.....		37
1.	Approved Recipe.....	37

3.1	TIME AND PLACE.....	11
3.2	INGREDIENTS AND UTENSILS.....	11
3.2.1	Ingredients.....	11
3.2.2	Utensils.....	12
3.3	PROCESSING METHOD	13
3.4	FLOW CHART	14
CHAPTER IV		15
RESULT AND DISCUSSION		15
4.1	PRODUCT RESULT.....	15
4.2	NUTRITION FACT.....	17
4.2.1	Nutritional Table	17
4.2.2	Nutrition Calculation.....	19
4.2.3	Nutrition Label.....	21
4.3	Food Safety and Packaging.....	22
4.3.1	Processing and Storage Temperature	22
4.3.2	Self Life.....	23
4.3.3	Product Packaging.....	23
4.4	Financial Aspects	28
4.4.1	Product Cost (Variable Cost, Overhead Cost, Fixed Cost).....	28
4.4.2	Selling Price =	32
CHAPTER V.....		33
CONCLUSION AND SUGGESTION		33
5.1	Conclusion.....	33
5.2	Suggestion.....	34
BIBLIOGRAPHY		35
APPENDIX.....		37
1.	Approved Recipe.....	37

1. Approved Sensory	39
3. Consultation Form.....	40
3 Systematic Process Documentation	41

LIST OF FIGURES

Figure 4. 1 Nutrition Fact of Antioxidant Herbal Drink	21
Figure 4. 2 Tea Bag	25
Figure 4. 3 Plastic Zip Lock	26
Figure 4. 4 Packaging Label.....	26
Figure 4. 5 Logo	27

LIST OF TABLE

Table 3. 1 Ingredients for Antioxidant Herbal Drink.....	11
Table 3. 2 Utensils for Antioxidant Herbal Drink.....	12
Table 4. 1 Nutritional Value Of Beton 100 g.....	17
Table 4. 2 Nutritional value Of Honey Jackfruit Flesh per 100 g.....	17
Table 4. 3 Nutritional value of Mint Leave per 100 g.....	18
Table 4. 4 Nutritional value Of Butterfly Pea Flower per 100 g.....	18
Table 4. 5 Nutrition Value of Beton per 100 g.....	19
Table 4. 6 Nutritional Value of Ingredients used in The Recipe For Antioxidant Herbal Drink.....	20
Table 4. 7 start up capital	29
Table 4. 8 Labour Cost.....	29
Table 4. 9 Packaging Cost.....	30
Table 4. 10 Utility Cost.....	30
Table 4. 11 Raw Material Cost.....	31
Table 4. 12 Rent Cost.....	31