

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF BANANA PEEL AND CHAMPIGNON
MUSHROOM FOR FROZEN VEGAN PATTIES**



BY

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OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

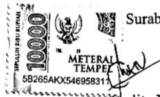
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Surabaya, June 27 2023

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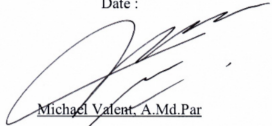
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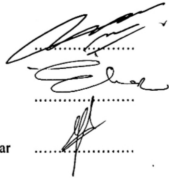
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The image shows three handwritten signatures in black ink, each positioned to the right of its corresponding examiner's name. The first signature is for Michael Valent, the second for Elinar, and the third for Yohanna Prasetyo. Each signature is written over a dotted line that serves as a placeholder for the name.

PREFACE

Praise to the God Almighty for His blessings, His help, and His guidance so I was able to complete my Culinary Innovation and New Product Development Report with entitled “Utilization of Banana Peel and Champignon Mushroom Frozen Vegan Patties”.

The purpose of writing this Culinary Innovation and New Product Development Report is because to fulfill the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Mastergourmet Academy.

I realized that this report is not perfect and there are many mistakes in the process of writing this report. Because of that, I hope to any suggestion and critics on this report.

After that, Thank you to all the lecturers who have helped in the process of writing this report. Hopefully, this report can help the readers to expand their knowledge and development in culinary art field.

Surabaya, June 27 2023



Carlita Xaviera Njosaputra

ABSTRACT

Burger patties are usually made from high protein ingredients such as beef, fish, chicken and other types of meat then shaped into a flat round. In addition to animal protein, burger patties can be made from vegetable proteins such as from beans, tofu and tempeh. This burger patties is referred to as a veggie burger. Burger patties is usually served with burger soft bun, lettuce, tomatoes, onion, pickles, cheese, and sauce. Burgers should have a good combination of flavors and textures.

There are so many variations of burger patties that use vegetables, but rarely using food waste and now so many people are starting to realize of a healthy lifestyle. The purpose of making banana peel and champignon mushroom burger patties because banana peels and champignon mushrooms have many benefits in terms of nutrition and are also good for health.

Keywords : Burger Patties, Banana Peel, Vegetables

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