

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT  
“USE OF JACKFRUIT AS FISH ALTERNATIVE IN SUSHI”**



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2023**

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Surabaya, May 15<sup>th</sup> 2023



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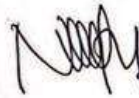
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**APPROVAL 2**  
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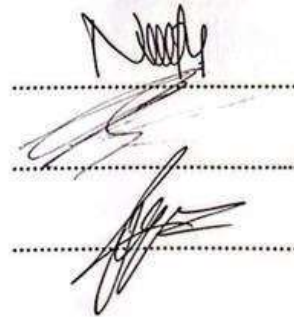
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The image shows three handwritten signatures in black ink, each positioned above a horizontal dotted line. The signatures are cursive and somewhat stylized. The first signature is at the top, the second in the middle, and the third at the bottom.

## PREFACE

Praise and gratitude for the presence of God, because I was able to complete Culinary Innovation and New Product Development on time. Thank you, Lord, for all the blessings, favors, and mercy that you have given.

These few lines of sentences hopefully can make my place to say thank you to:

1. Mr. Zaldy Iskandar. B.Sc, as the head Director of Ottimmo International.
2. Novi Indah Permata Sari, S.T., M.Sc as my RnD advisor who has helped me through this project.
3. My parents, who support and provide everything I need to achieve a good education and help me personally.

Surabaya, May 15<sup>th</sup> 2023



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## ABSTRACT

Jackfruit (*Artocarpus Heterophyllus*), or usually known as *Jack Tree*, is a fruit that holds the title as the largest fruit of all fruits with 55kg (120 pounds) in weight, 90 cm in lengths. This fruit comes from between the Western Ghats of Southern India.

Jackfruit can be divided into 2 types, which is ripe jackfruit and young jackfruit. Ripe jackfruit tastes sweet and has a fruity aroma, meanwhile young jackfruit has a mild and subtle meat-like flavour and texture and is usually called “vegetable meat”. In this project, by using young jackfruit as a meat alternative in sushi, can make sushi a lot more healthier because of its source of dietary fiber and also delicious because of its meat-like flavour and texture.

**Keywords:** Jackfruit, Vegetable Meat

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