

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

“USE EDAMAME AS A HEALTHY SPREAD ”



ARRANGED BY

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SURABAYA

2023

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Surabaya, May 15th 2023



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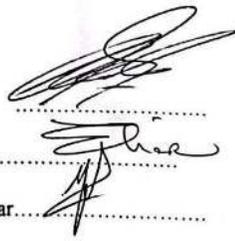
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PREFACE

First of all, thanks to Allah SWT who has bestowed mercy and guidance so that I can complete the Culinary Innovation and New Product Development Report with the topic "Edamame Spread Low-Sugar". This Culinary Innovation and New Product Development Report is submitted to meet the requirements for a diploma degree in the Culinary Arts Study Program, Ottimmo International Master Gourmet Academy.

I am also take opportunity to express my gratitude to:

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ABSTRACT

Edamame is a young soybean that can be found in East Asian dishes. in Indonesia, many edamame soybeans are planted in Jember Regency, East Java. The concept of planting Edamame soybeans in Jember Regency is a partnership, where a company and farmers work together to be able to plant and harvest edamame properly by means of companies providing seeds and buying soybean planting products edamame, and the farmers who own the land will plant to harvest edamame soybeans.

Edamame also contains various health-promoting substances and is the only vegetable (gray soy bean vegetable) that contains all of the 9 essential amino acids that can stabilize blood sugar levels, increase metabolism and energy levels and help build muscles and cells. immunity in our body

Keyword : Edamame, Spread

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