

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT**

**PROCESSING FIBER-RICH SORGHUM PLANTS INTO  
KWETIAU NOODLES BY USING STEAMING METHOD**



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**2023**

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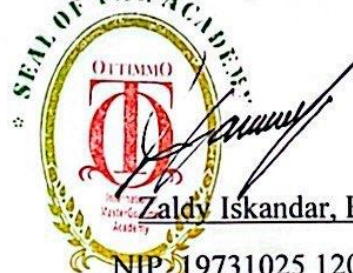
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## APPROVAL 2

### PROCESSING FIBER-RICH SORGHUM PLANTS INTO KWETIAU NOODLES BY USING STEAMING METHOD

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## PREFACE

First at all, thank to almighty God who has given His bless to me for finishing the accomplish my Culinary Innovation and New Product Development Report with the topic of “Processing Fiber-Rich Sorghum Plants into Kwetiau Noodles by using Steaming 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. When compiling this paper, I encountered many challenges and obstacles but with the help of many individuals such as examiners and advisor, these obstacles were overcome. I also realize that this paper is not perfect and there are still many mistakes in the writing process. Therefore, we hope that readers can provide suggestions or criticisms of this paper.

Surabaya, May 8<sup>th</sup> 2023



Raphaela

## **ABSTRACT**

Kwetiau is a type of typical Chinese noodle. Its flat shape and chewy texture make Kwetiau very popular in Indonesia. On the other hand, there is a plant that is growing in popularity in Indonesia, namely Sorghum. Plants that contain a lot of fiber and can grow in tropical areas that don't need a lot of water. For some Indonesian people, they may not be familiar with the texture or taste of sorghum itself, therefore in this research I want to educate how to process sorghum plants into food that is popular with Indonesian people, namely Kwetiau Sorghum. Sorghum plants were chosen because they contain high levels of nutrients and fiber which can replace rice. The type of sorghum that is eaten is white sorghum which will be processed into flour and then cooked into fried kwetiau. Topping that can be used to make kwetiau are beef, beef meatballs, duck eggs, bean sprouts. Therefore, Kwetiau Sorghum is an innovative product, one of which raises alternative uses of Sorghum which is processed into flour as a local Indonesian resource. In addition, Kwetiau Sorghum increases the opportunities for Indonesian local food as a substitute for rice or wheat

**Keywords:** Sorghum, Kwetiau,

## TABLE OF CONTENTS

Plagiarism Statement .....	ii
Approval 1 .....	iii
Approval 2 .....	iv
Preface .....	v
Abstract .....	vi
Table Of Contents .....	vii
List Of Figures .....	ix
Chapter I Introduction.....	1
1.1 Backgrounds of Study.....	1
1.2 The Objectives of the Study.....	2
Chapter II Literature Review .....	3
2.1 Ingredient Review .....	3
2.1.1 Sorghum .....	3
2.2 Product .....	4
2.2.1 Kwetiau .....	4
2.3 Process Review .....	5
2.3.1 Steaming .....	5
Chapter III Methods.....	7
3.1 Time and Place.....	7
3.2 Ingredients and Utensils.....	7
3.3 Processing Methods .....	10
3.4 Flow Cart .....	11
Chapter IV Result and Discussion .....	12
4.1 Product Result.....	12
4.2 Nutrition Fact .....	13
4.3 Food Safety and Packaging.....	16
4.3.1 Processing and Storage Temperature .....	16
4.3.2 Shelf Life .....	17

4.3.3 Product Parckaging.....	17
4.4 Financial Aspect .....	19
4.4.2 Selling Price .....	25
Chapter V Conclution and Suggestion.....	26
5.1 Conclution.....	26
5.2 Conclusions.....	26
Bibliograpy .....	27
Appendix.....	28



## LIST OF FIGURES

<b>Figure 4.1</b> Nutrition Label.....	16
<b>Figure 4.2</b> Paper Lunch Box Size M.....	18
<b>Figure 4.3</b> Logo .....	19