

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
KEPOK BANANA TAPE SPREAD**



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Surabaya, 24th August 2023



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PREFACE

Praise and gratitude for the presence of God, because I was able to complete my Culinary Innovation and New Product Development on time. Thank you, Lord, for all the abundance of favors and mercy that you have given to your servant who is full of shortcomings.

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 OttimmoInternational.
2. Arya Putra Sundjaja, S.E. as my CnD advisor who has helped me in a lot of things for me to understand the guidelines for making this report.
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4. My parents, who support and provide everything I need to achieve a good education and help me personally.

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ABSTRACT

Tape is one of the conventional matured nourishments in Indonesia. Kepok bananas can be utilized as a base for making tape since they have the preferences of safe starch and tall fiber. The starch substance in kepok bananas is around 22-25%. The quality of banana tape is decided based on the chemical characteristics amid the maturation prepare. Maturation of tape itself continuously includes three compounds as its items to be specific sugar, liquor and natural acids so that the chemical characteristics that are measured as quality control are pH, sugar substance and liquor substance.

This consider points to decide the impact of kepok banana tape aging time on chemical and organoleptic characteristics. This inquire about was conducted by making kepok banana tape with varieties in maturation time for 1, 2, 3, 4, 5 and 6 days. Aging comes about were tried for pH, sugar substance, liquor substance and organoleptic. All information were analyzed utilizing one-way examination of fluctuation (ANOVA), taken after by a BNT test.

The comes about appeared that aging time had an impact on chemical and organoleptic characteristics. The most excellent kepok banana tape was created on the third day with chemical characteristics: pH 4.76; sugar substance 11.97%; 4.45% liquor substance and organoleptic values for taste, color, surface and smell were 5.34; 5.56 ; 4.43; and 5.26 (4= likes a small, 5= likes). Based on the comes about of chemical and organoleptic characteristic tests, kepok banana tape with a aging time of 3-4 days is appropriate for utilized.

Keywords : *Banana Tape, Kepok banana*

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