

**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**  
**“UTILIZATION OF ENOKI MUSHROOM AND SHIRATAKI RICE FOR**  
**NUTRITONOUS VEGAN LEMPER ”**



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**2023**

## PLAGIARISM STATEMENT

First of all I would like to thank the Lord Jesus Christ who has accompanied and bestowed His grace so that I can complete the culinary innovation and new product development report on the topic "utilization of enoki mushroom and shirataki rice nutrition vegan lempur" I made this culinary innovation report which is terms and conditions for obtaining a diploma in culinary arts study program, ottimmoo international master gourmet academy. to make my life much better in the future and to make it easy for me to have a better job in the future.

Hopefully with this report I can make changes for future generations to be more enthusiastic, not give up easily and be useful for readers and developments in the field of culinary arts

Surabaya, may 10<sup>th</sup> 2023



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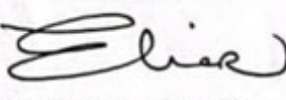
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## PREFACE

First of all I would like to thank the Lord Jesus Christ who has accompanied and bestowed His grace so that I can complete the culinary innovation and new product development report on the topic "utilization of enoki mushroom and shiratski rice nutrition vegan lempur" I made this culinary innovation report which is terms and conditions for obtaining a diploma in culinary arts study program, ottimmoo international master gourmet academy. I realize that this report is far from perfection and there remains many lacks.

I am open to any suggestions and critics upon this report in order to make better work in the future to make my life much better in the future and to make it easy for me to have a better job in the future, hopefully with this report I can make changes for future generations to be more enthusiastic, not give up easily and be useful for readers and developments in the field of culinary arts

Surabaya , May 10<sup>th</sup> 2023



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## **ABSTRACT**

Lemper is a traditional Javanese food made from glutinous rice, usually filled with shredded or chopped chicken meat and wrapped in banana leaves. This snack is famous in Indonesia and is eaten as a hunger booster before eating the main meal. This food originates from Yogyakarta, but is often found in Yogyakarta, Central Java and East Java, as a favorite menu in a snack box among other traditional cakes,

As times change, current trends, and the desire to make lempers healthier, finally I made lempers which are much healthier and safe for health by replacing the rice in the lempers by replacing glutinous rice with shirataki rice and replacing chicken with enoki mushrooms so that vegan people can consume it at any time and also,

People who have allergies to glutinous rice can also be consumed because not everyone can consume sticky rice, and also for people who are on a low-carb diet can also consume vegan lempers because the calories contained in it are lower and low-carb. Vegan lempers are an innovative product that increases food opportunities from Indonesian local to the international market.

***Keywords : lempers , vegan, enoki mushroom ,shirataki rice***

## Table of contents

PLAGIARISM STATEMENT.....	i
APPROVAL 1.....	ii
APPROVAL 2.....	iii
PREFACE.....	iv
ABSTRACT.....	v
LIST OF FIGURES.....	viii
LIST OF TABLES.....	ix
CHAPTER I.....	2
INTRODUCTION.....	2
CHAPTER II.....	4
LITERATURE REVIEW.....	4
2.1 Ingredients Review.....	4
2.1.2 Enoki Mushrooms.....	5
2.2 Product Review.....	6
2.2.1 Lemper.....	6
2.3 Process Review.....	7
2.3.1 Steaming.....	7
2.3.2 Sauteing.....	7
CHAPTER III.....	8
METHODS.....	8
3.1 Time and place.....	8
3.2 Ingredients and Utensils.....	8
3.2.1 Ingredients.....	8
3.2.2 Utensils.....	11
3.3 Processing Methods.....	11
3.4 FLOW CHART.....	13
CHAPTER IV.....	14
RESULT AND DISCUSSION.....	14
4.1 Product result.....	14
4.2 Nutrition fact.....	15

4.2.1 Nutrition table.....	15
4.2.2 Nutrition calculation.....	16
4.2.3 Nutrition label.....	18
4.3 Food safety and packaging.....	18
4.3.1 Processing and storage temprature.....	18
4.3.2 Self life.....	19
4.3.3. Product packaging.....	20
4.4 Financial Aspects.....	22
4.4.1 product cost (variable cost , overhead cost , fixed cost ).....	22
4.4.2 Selling price.....	24
CHAPTER V.....	25
CONCLUSION AND SUGGESTION.....	25
5.1 Conclusion.....	25
5.2 Suggestion.....	25
BIBLIOGRAPHY.....	26
APPENDIX.....	28



## LIST OF FIGURES

Figure 3. 1 Flowchart processing methods.....	13
Figure 4. 1 Nutrition Fact of Plant Based Vegan Lemper.....	18
Figure 4. 2 Bagasse Clamshells Containers 500ml.....	21
Figure 4. 3 Logo.....	21

## LIST OF TABLES

Tabel 3. 1 Ingridients for vegan lempem.....	8
Tabel 3. 2 Utensils for vegan lempem.....	11
Table 4. 1 Nutrition Value of Shirataki Rice per 100 gr.....	15
Table 4. 2 Nutrition Value of Enoki Mushroom per 100 gr.....	16
Table 4. 3 Nutritional Value of Ingredients Used In the Recipe For Vegan Lempem .....	16
Table 4. 4 Start-up Capital.....	22
Table 4. 5 Packaging Cost.....	23
Table 4. 6 Utility Cost.....	23
Table 4. 7 Raw Material Cost.....	23