

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT**

**CHICKEN MEATBALLS SUBSTITUTE WITH JACKFRUIT  
SEED STARCH TO REDUCE WASTE FOOD**



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**SURABAYA**

**2023**

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



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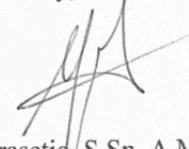
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REDUCE WASTE**


Culinary Innovation and New Product Development report by:

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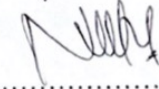
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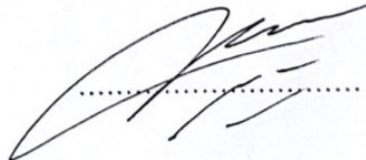
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## PREFACE


Praise be to God Almighty for the blessings of His grace, and that I was given the opportunity to be able to finish this report on this particular occasion about Culinary Innovation and New Product Development with title “Chicken Meatballs from Jackfruit Starch to Reduce Waste” properly and correctly.

I also give thanks to:

1. Yohanna Prasetio, S.Sn, A.Md. Par as my advisor.
2. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
3. My parents who always support and help me mentally and materially.
4. My sister and friend who has supported this report along from beginning to end.

That is all I have to say, and if there are any grammatical or sentence construction mistakes, I apologize. Hopefully, the information in the report is useful for the readers.

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



Jessica Amanda Susanto

## ABSTRACT

Meatball is produced from meat, either beef, chicken, and even fish meat using a method that can reduce particle size by grinding. The grinded meat then mixed with other ingredients and flour then made into balls shape before boiling.

Chicken meat has the potential to be made into meatballs since it has high-quality protein and amino acids that the human body requires. Aside from protein, chicken meat contains fat, carbs, vitamins, vitamin B, minerals, and water. Each component differs according on the chicken's species, age, and sex. Aside from its nutritional content, chicken meat has other advantages, including the fact that it is relatively inexpensive, can be consumed by people of all socioeconomic levels, and widely available in the market.

Jackfruit is a plant that is frequently produced in Indonesia because it has various advantages, one of which is that it is well-known to the general people. People are accustomed to consuming and processing it. Despite the fact that young jackfruit has a lot of potential for processing into numerous processed foods. Because of the community's ignorance in processing jackfruit young people into various processed dishes, jackfruit is still considered a low-value fruit. Jackfruit contains vitamins A, B, and C, as well as calcium, potassium, magnesium, and iron. Thiamine, riboflavin, and niacin are among the compounds found in jackfruit. Jackfruit is high in vitamin C and can be used as an antioxidant. Antioxidants are known to help the body boost white blood cell function.

**Keywords:** Meatball, Chicken Meat, Jackfruit

## TABLE OF CONTENTS

Plagiarism Statement .....	ii
Approval 1 .....	iii
Approval 2 .....	iv
Preface.....	v
Abstract.....	vi
Table Of Contents.....	vii
List Of Figures.....	ix
List Of Table.....	x
Chapter I Introduction.....	1
1.1 Background of Study.....	1
1.2 The Objectives of the Study.....	3
Chapter II Literature Review .....	4
2.1 Ingredient Review .....	4
2.1.1 Chicken Fillet ( <i>iStock</i> ).....	4
2.2. Product Review .....	7
2.2.1 Chicken Meatball.....	7
2.3 Process Review.....	8
2.3.1 Drying .....	8
2.3.2 Boiling.....	9
Chapter III Methods.....	11
3.1 Time and Place .....	11
3.2 Ingredients and Utensils .....	11
3.2.1 Ingredients.....	11
3.2.2 Utensils.....	11
3.3 Processing Methods.....	12
3.4 Flow Chart.....	12
Chapter IV Result And Discussion .....	14
4.1 Product Result .....	14
4.2 Nutrition Fact.....	14
4.2.1 Nutrition Table .....	14
4.2.2 Nutrition Calculation.....	15
4.2.3 Nutrition Label .....	16
4.3 Food Safety and Packaging .....	17
4.3.1 Processing and Storage Temperature .....	17
4.3.2 Self Life.....	17
4.3.3 Product Packaging.....	18
4.4 Financial Aspects.....	20
4.4.1 Product Cost (Variable Cost, Overhead Cost, Fixed Cost) .....	20
4.4.2 Selling Price .....	22

Chapter V Conclusion And Suggestion .....	24
5.1 Conclusion .....	24
5.2 Suggestion .....	24
Bibliography	
Appendix	



## LIST OF FIGURES

<b>Figure 2.1</b> Chicken Fillet .....	4
<b>Figure 2.2</b> Jackfruit Seed .....	5
<b>Figure 3.1</b> Jackfruit Seeds Chicken Meatballs.....	13
<b>Figure 4.1</b> Nutrition Fact of Chicken Meatball from Jackfruit Seed Starch.....	16
<b>Figure 4.2</b> Vacuum Plastic .....	19
<b>Figure 4.3</b> Logo.....	20

## LIST OF TABLE

<b>Table 3.1</b> Ingredients for Jackfruit Seeds Chicken Meatballs.....	11
<b>Table 3.2</b> Utensils for Making Jackfruit Seeds Chicken.....	11
<b>Table 4.1</b> Nutrition Value of Chicken Meat per 100 g.....	14
<b>Table 4.2</b> Nutrition Value of Jackfruit Seed per 100 g .....	15
<b>Table 4.3</b> Nutrition Value of ingredients useds in the recipe for Chicken Meatballs from Jackfruit Seed Starch .....	15
<b>Table 4.4</b> Start-Up Capital .....	21
<b>Table 4.5</b> Packaging Cost.....	21
<b>Table 4.6</b> Utility Cost.....	21
<b>Table 4.7</b> Raw Material Cost.....	22