

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**OVO VEGETARIAN PATTY FROM JACKFRUIT SEEDS AND
MUSHROOMS AS REPLACEMENT OF BEEF**



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2023

PLAGIARISM STATEMENT

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Surabaya, May 15, 2023



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PREFACE

We express our gratitude and blessings to God Almighty for His abundant grace so that we can complete the Culinary Innovation and New Product Development material proposal. This report was prepared to meet the Ottimmo International internship requirements

The purpose of this innovation report is to report my innovative product, namely a vegan patty made from jackfruit seeds and mushrooms. In the preparation of this report, of course, could not be separated from the direction and guidance of various parties. So I would like to pay respect and thanks to all those who have helped.

May, 15th 2023



Tan Billy Tanujaya

ABSTRACT

Burger is a food that is commonly made from beef. It is a patty, sauces, vegetables, and buns on top and bottom. Patty is no stranger to burger lovers, it has been made since 1800 and nowadays there are many food innovations that use vegetables as meat substitutes, namely vegetarianism. and in my report I made a burger from jackfruit seeds and mushrooms as a substitute for minced meat in the burger patty. For those of you who want to eat burgers made from vegetarian preparations, you can use the ingredients and methods that I will use from jackfruit seeds and champignon mushrooms. or after you buy jackfruit you can leave the seeds to make this patty. The reason I chose jackfruit seeds as a replacement for minced beef patty is because jackfruit seeds have a lot of vitamins like riboflavin, thiamine, and magnesium. For those who are still unfamiliar with riboflavin and thiamine. Riboflavin, also known as vitamin B₂, is a vitamin found in food and sold as a dietary supplement. It is essential to the formation of two major coenzymes, flavin mononucleotide and flavin adenine dinucleotide. Thiamine is a vitamin, an essential micronutrient for humans and animals. It is found in food and commercially synthesized to be a dietary supplement or medication. And the reason I choose mushrooms as the second ingredient in my product is to add to the umami taste. Because mushrooms are rich in taste and not only that. Mushrooms also contain many benefits that are good for the body.

Keywords: *Jackfruit seeds, Mushrooms, Patty*

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