

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT  
UTILIZATION OF KELUWIH FRUIT FOR CHICKEN  
NOODLES USING THE DRYING METHOD**



**ARRANGED BY**

**ROSSA PERMATA DEWI**

**2074130010081**

**CULINARY ARTS STUDY PROGRAM**

**OTTIMMO INTERNATIONAL**

**MASTERGOURMET ACADEMY**

**SURABAYA**

**2023**

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Surabaya, 28 Agustus 2023



Rossa Permata Dewi

**APPROVAL 1**  
**CULINARY INNOVATION AND NEW PRODUCT**  
**DEVELOPMENT PROJECT**

Name : Rossa Permata Dewi  
Place, Date of Birth : Surabaya, 7<sup>th</sup> January 2002  
NIM : 2074130010081  
Study Program : D3 Seni Kuliner  
TITLE : Utilization of Keluwih Fruit For Chicken  
Noodles Using The Drying Method

**This paper is approved by:**

Head of Culinary Arts Study Program,

Date:



Heni Adhianata, S.TP., M.Sc

NIP. 19900613 1402 016

Advisor,

Date:




Jessica Hartan, A.Md.Par.


NIP. 19940923 2201 084

Director of

Akademi Kuliner Dan Patiseri OTTIMMO International

Date:



  
Zaldy Iskandar, B.Sc  
NIP. 19731025 1201 001

## APPROVAL 2

### UTILIZATION OF KELUWIH FRUIT FOR CHICKEN NOODLES USING THE DRYING METHOD

Culinary Innovation and New Product Development report by:

**Rossa Permata Dewi**

**2074130010081**

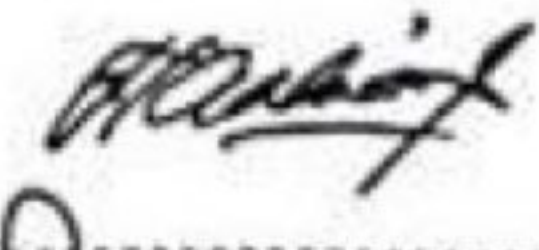
This report is already presented and pass the exam on :  
Tuesday, 15 August 2023

Examiners:

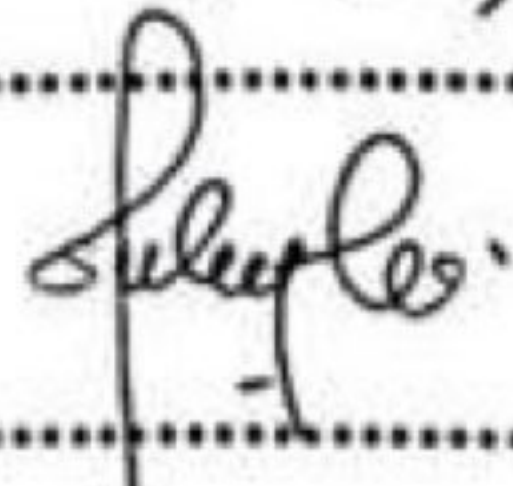
Examiner 1 : Jessica Hartan, A.Md.Par.

  
.....

Examiner 2 : Heni Adhianata, S.T.P.,M.Sc

  
.....

Examiner 3 : Arya Putra Sundjaja, S.E.

  
.....

## PREFACE

Praise be to the presence of God Almighty because on this occasion I was able to complete a Culinary Innovation and New Product Development Report on the topic "Utilization of Keluwih Fruit For Noodle Using The Drying Method". This Culinary Innovation and New Product Development Report is submitted to meet the requirements for a diploma degree in the Culinary Arts Study Program, Ottimmo International Master Gourmet Academy.

The preparation of this report would not have been completed without the help and generosity of various parties. I realize that this report is far from perfect and there are still many shortcomings. I am open to suggestions and criticisms on this report to make a better job in the future. Hopefully this report can provide change and also be useful for me personally, for generations to come, for readers and developments in the field of culinary arts.

Surabaya, 28 Agustus 2023



Rossa Permata Dewi

## **ABSTRACT**

Noodles are a popular food in Indonesia. In Indonesia, noodles are also considered a staple food that is loved by people of all ages and commonly served in various ways in daily menus. However, it turns out that for some individuals, the gluten contained in wheat flour in noodles can cause certain reactions. Therefore, the demand for gluten-free products is increasing, for example, replacing wheat flour with coconut flour. Keluwih fruit can be used as an ingredient in food diversification. Keluwih flour was chosen because it has a fairly high nutritional value, namely it contains carbohydrates which can replace the carbohydrate content found in wheat flour. These Chicken keluwih noodles are served dry with the typical sprinkled with fried onions and scallions with a side dish of chicken toppings. However, there is a bitter taste in the keluwih noodles because the keluwih flour contains tannins in it. Keluwih fruit is a natural resource originating from Indonesia. Therefore, Chicken Keluwih Noodle is one of the innovative products and makes keluwih flour as an alternative to utilizing keluwih fruit as a local Indonesian resource.

**Keywords:** Wonton Keluwih Noodle, Keluwih, Keluwih flour

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