

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT**

**“ GLUTEN-FREE NUGGET FOOD INNOVATION MADE  
FROM CATFISH WITH MOCAF FLOUR ”**



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**SURABAYA**

**2023**

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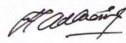
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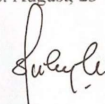
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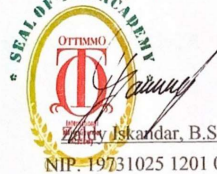


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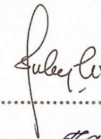
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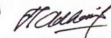
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## **ABSTRACT**

The purpose of this product is to investigate the feasibility and potential benefits of producing gluten-free catfish nuggets. Gluten-free diets have gained popularity in recent years due to the increasing awareness of gluten intolerance and celiac disease. However, there is a lack of gluten-free options in the seafood industry, particularly in the form of processed products such as catfish nuggets.

The proposed study will involve the development and optimization of a gluten-free batter from mocaf (modified cassava flour) for catfish nuggets. Additionally, the study will evaluate the consumer acceptance and willingness to pay for gluten-free catfish nuggets compared to traditional catfish nuggets.

The results of this study could have significant implications for the catfish industry, as it could provide a new product option for consumers with gluten intolerance or celiac disease. Furthermore, it could help to expand the market for catfish nuggets and increase profitability for catfish producers. Overall, this proposed study aims to contribute to the development of a more inclusive and diverse food industry by addressing the needs of consumers with specific dietary requirements.

***Keywords*** : Catfish, Nugget, Mocaf

## PREFACE

First of all, I would like to thank the Almighty God, Allah SWT for guiding and blessing me which allow me to accomplish my Culinary Innovation and New Product Development Report with the title of "Gluten-Free Nugget Food Innovation Made From Catfish With Mocaf Flour".

This Culinary Innovation and New Product Development Report is submitted to fulfill the requirement for a diploma degree of Study Program of Culinary Arts, Otimmo 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. I apologize if there any error word I write, hopefully this report will help the reader, Thankyou.

Surabaya, 23<sup>th</sup> August 2023



Ahmad Daffa Widya Wardhana

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