

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**VEGAN JERKY BITS FROM CHICKPEA AS REPLACEMENT OF
CHICKEN MEAT FOR HIGH PROTEIN AND LOW CALORIE
FOOD**



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2023**

PLAGIARISM STATEMENT

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for high protein and low calorie food

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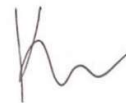


PREFACE

First and foremost, praise to Almighty Jesus Christ for his full blessings which allow me to accomplish my Culinary Innovation and New Product Development Report with the topic of "VEGAN JERKY BITS FROM CHICKPEA AS REPLACEMENT OF CHICKEN MEAT FOR HIGH PROTEIN AND LOW CALORIE FOOD". This Culinary Innovation and New Product Development Report is submitted to fulfill the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo 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. Hopefully, this report could make a difference in the upcoming generations and benefit for both readers and development in culinary art field

Surabaya, July 17th 2023



Tjhin Kevin Ade Putera Tanujaya

ABSTRACT

Jerky is originated from Peru, Jerky is usually made from pieces of meat that are dried and seasoned with spices or liquid. But nowadays there are many people who change their diet to plant based diets. Not only people, but also food manufacturers are developing innovations in plant-based food. And this plant base food is also increasing in number and competing with meat-based products. Chickpeas are a legume that have their roots in the Middle East and the Mediterranean region. They quickly migrated to other continents and became a staple of many different cuisines. In terms of nutrition, chickpeas are a great source of fiber, vital vitamins, and minerals, as well as plant-based protein. They are very high in potassium, magnesium, phosphorus, iron, and folate. Nutrition of chickpeas are very similar to chicken. Thus, it can replace chicken. Vegan Jerky Bits may be one of the new enjoyable and healthy culinary innovations. Cost IDR 31,000 for a pack of 120g, which has a nutritional value of 100 calories per serving (20g) , 4 grams of fat, 6 grams of protein, and 8 grams of carbs.

Keywords: Jerky, Chickpeas.

TABLE OF CONTENT

Plagiarism statement	i
Approval 1	ii
Approval 2	iii
Table of content	iv
List of figure	v
List of table	vi
Chapter 1 Introduction	1
1.1 Background of Studies	1
1.2 The Objection of the study.....	1
Chapter II Literature Review	3
2.1 Ingredients Review	3
2.1.1 Chickpea.....	3
2.1.2 Vital Wheat Gluten	3
2.1.3 Seitan.....	4
2.2 Product review	4
2.3 Process review	5
Chapter III Methods	6
3.1 Time and Place.....	6
3.2 Ingredients and Utensil	6
3.3 Processing Methods	8
3.4 Flow Chart	10
Chapter IV Result and Conclusion	11
4.1 Product Result.....	11
4.2 Nutrition Facts	12
4.2.1 Nutrition Table	12
4.2.2 Nutrition Calculation.....	13
4.3 Food Safety and Packaging.....	15
4.3.1 Processing and Storage Temperature	15
4.3.2 Shelf Life.....	16

4.3.3 Product Packaging.....	17
4.4. Financial Aspect.....	19
4.4.1 Product Cost (Variable, Cost, Overhead Cost, Fixed Cost).....	19
Chapter V Conclusion and Suggestion	24
5.1. Conclusion	24
5.2. Suggestion.....	24
Bibliography.....	26
Appendix.....	32

LIST OF FIGURE

Figure 3. 1 Flow Chart Seitan and Jerky	10
Figure 4. 1 Nutrition Fact of Vegan Jerky Bits	15
Figure 4. 2. Plastic Bag	18
Figure 4. 3. Logo	19

LIST OF TABLE

Table 3.1 Ingredients for Vegan Jerky Bits.....	6
Table 3.2 Utensil for Vegan Jerky.....	8
Table 4. 1 Nutrition Value of Cooked Seitan with per 100 g.....	12
Table 4. 2 Nutrition Value of Chickpeas per 100 g.....	13
Table 4. 3 Nutrition Value of Ingredients used in The Recipe for Vegan Jerky Bits	14
Table 4. 4 Start-Up Capital.....	20
Table 4. 5 Packaging Cost.....	20
Table 4. 6 Utility Cost.....	20
Table 4. 7 Raw Material Cost.....	21
Table 4. 8 Labor Cost.....	22