

**CULINARY INNOVATION AND NEW DEVELOPMENT
REPORT**

**UTILIZATION OF JAPANESE YELLOW PUMPKIN
(KABOCHA) AS A BASIC MATERIAL FOR MAKING
KABOCHA CRISPY**



ARRANGED BY:

VINA ANASTASIA CUO

2174130010055

**CULINARY ART STUDY PROGRAM OTTIMMO
INTERNATIONAL MASTERGOURMET ACADEMY**

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2023

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Surabaya, 28th August 2023



Vina Anastasia Cuo

APPROVAL I

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Vina Anastasia Cuo
Place date of birth : Surabaya, March 13th 2003
NIM : 2174130010055
Study Program : D3 Seni Kuliner
T I T L E : Utilization of Japanese Yellow Pumpkin
(Kabocha) as a Basic Material for Making
Kabocha Crispy

This paper is approved by:

Head of Culinary Art Study Program

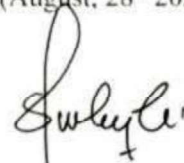
Advisor

(August, 28th 2023)



Heni Adhianata, S.TP.,M.Sc

NIP. 19900613 1402 016

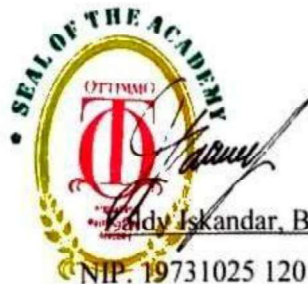


Arya Putra Sundjaja, S.E.

NIP. 19801017 1703001

Director of

Ottimmo International Master Gourmet Academy



Eddy Iskandar, B.Sc

NIP. 19731025 1201 001

APPROVAL II

UTILIZATION OF JAPANESE YELLOW PUMPKIN (KABOCHA) AS A BASIC MATERIAL FOR MAKING KABOCHA CRISPY

Culinary Innovation and New Product Development report by:

VINA ANASTASIA CUO
2174130010055

This report is already presented and pass the exam on :
(15 August 2023)

Examiners:

Examiner 1

Arya Putra Sundjaja, S.E.



Examiner 2

Heni Adhianata, S.TP.,M.Sc



Examiner 3

Anthony Sucipto A.Md.Par.



PREFACE

First of all, I want to say thank you to Jesus Christ, because of his blessing in my life that I can be here and doing this process of Culinary Innovation and New Product Development with the topic “UTILIZATION OF JAPANESE YELLOW PUMPKIN (KABOCHA) AS A BASIC MATERIAL FOR MAKING KABOCHA CRISPY”

I also take this opportunity to express my gratitude to:

1. Arya Putra Sundjaja S.E as advisor
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3. Heni Adhianata S.TP., M.Sc as head of culinary art study program
4. My parent's always support and help and provide moral & material support for me.
5. My friend supports the progress of this report from beginning to end.

That is all from my thanks and gratitude; I apologize if there are mistakes or inaccuracies in writing the words or sentences above. This report can help enrich the reader's insight and knowledge. Thank You.

Surabaya, 28th August 2023



Vina Anastasia Cuo

ABSTRACT

Almond crispy is one of the best cookies originating from Surabaya, Indonesia. Almonds Crispy are usually made from flour, sugar, egg whites, and butter. But on the other hand, there are also many people who cannot consume wheat flour because they suffer from gluten intolerance. So I made a cookie that is similar to almonds crispy, namely Kabocha crispy. Kabocha Crispy is an innovation from crispy almonds where the use of wheat flour is replaced with pumpkin flour.

Japanese pumpkin flour is made from pumpkin which is dried using a dehydrator for several days and then ground and sifted using an 80 mesh sieve to make it a fine flour. Kabocha itself contains a lot of nutrients that can be absorbed by our bodies. To complete the Kabocha crispy I added grated cheese and peeled pumpkin seeds. With the innovation of crispy almonds, namely kabocha crispy, people who are gluten intolerant can feel what the taste and texture of crispy almonds are like.

Keywords: Kabocha, Japanese Yellow Pumpkin, Kabocha Crispy.

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