

CULINARY INNOVATION AND NEW PRODUCT

DEVELOPMENT REPORT

**REUSE OF POMELO ORANGE PEEL AS SUBSTITUTE OF
KIKIL IN GULAI**



ARRANGED BY

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SURABAYA

2023

PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study and research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or person.

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Surabaya, August 28th, 2023



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APPROVAL 1

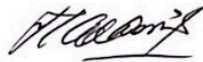
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The image shows three handwritten signatures in black ink, each positioned above a horizontal dotted line. The signatures are written in a cursive style. The first signature is the most prominent and appears to be 'Ryan Yermia Iskandar'. The second signature is smaller and appears to be 'Novi Indah Permata Sari'. The third signature is also smaller and appears to be 'Gilbert Yanuar Hadiwirawan'.

PREFACE

First, I want to express my gratitude and blessing to Jesus Christ since I was able to finish this report on time. This report completion was meant to satisfy the prerequisites for taking part in an internship.

I also take this opportunity to express my gratitude to:

1. Ryan Yeremia Iskandar, SS as advisor.
2. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Arts and Patisserie Academy.
3. Heni Adhinata S.TP., M.Sc as head of culinary arts study program
4. My parents who always support and help me in personal things and provide moral and also material support for me.
5. My friend who has supported the progress of thus report from beginning to end.

That is all of my gratitude that I can express, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank You.

Surabaya, August 28th, 2023



Gabriela Margareta

ABSTRACT

Pomelo is one of oranges group that is big and has a sweet and bitter aftertaste. People usually eats the fruit and throw away the peel, but some people also use the peel to make sweets from it. Pomelo's peel taste bitter if it is not handled well. This project will give a lot of information and techniques about handling pomelo's peel.

Gulai is a group of hot and flavorful stews that are popular in Indonesia. Typically, chicken, goat, cattle, mutton, and others are the main ingredients of this cuisine. Due to the inclusion of ground turmeric, gulai sauces frequently have a thick soup and yellowish color. Rich spices, such as turmeric, galangal, coriander, chili pepper, shallots, garlic, lemongrass, and some other things that are used to make the gulai sauce. These spices are pounded into a paste and simmered in coconut milk with the other primary components.

The nutrition fact result of pomelo's peel gulai are high in calories and rich in fiber. It contains high calories because it also contains coconut milk. Pomelo's peel gulai selling price is Rp. 36,450. It is little expensive because the ingredients that been used are expensive and premium.

Keywords: Gulai, Pomelo peel

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