

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT REPORT  
UTILIZATION OF OATS AND GLUTEN-FREE STARCH AS  
THE MAIN INGREDIENTS IN MAKING NOODLE**



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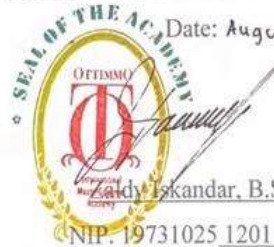
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MAIN INGREDIENTS IN MAKING NOODLE**

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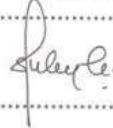
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## PREFACE

First of all, praise and gratitude to the Almighty Jesus Christ for his guidance and blessing throughout this journey to accomplish my Culinary Innovation and New Product Development Report. And I would like to thank myself and to all of the people that support and helped me to assign this report. The purpose of writing this Culinary Innovation and New Product Development report is to fulfil the requirement for a diploma degree of Study Program of Culinary Arts, at Ottimmo International Master Gourmet Academy.

When arranging this report, I realized that this report is far from the word perfect. So, I am indeed open to any suggestion and critics. Hopefully, this report will be useful for the future generation and change the mindset of people to eat healthy.

Surabaya, May 6<sup>th</sup> 2023



Angelica Octavira Susanto

## ABSTRACT

Noodles is one of the most well-known foods in the world, but many noodle dish contains a lot of carbs, fat and gluten and poor in protein. Making it an unhealthy dish. Certain people can't eat noodle because their condition. So, I wanted to make noodles that everyone can enjoy. Using ingredients that are healthier and more convenient for all ages. And yet following the global trend, making a gluten-free food. The noodle is made out of; Oatmeal; rice flour; and tapioca starch. Oat is a type of cereal grain; oat is known for its health benefit towards our body. It might reduce cholesterol and blood sugar levels and others diseases. And rice flour is high in protein and fibre and 100% gluten free. On the other hand, tapioca starch is made out of cassava root, that is rich in calcium and iron. So, the base ingredients for this gluten free noodle are from healthy substances. This noodle dish will be fried and cooked with vegetable oil and topped with mushroom so it's totally vegan. Therefore, this gluten-free noodle is an innovative product. And helps everyone that has a health problem to enjoy food because everyone can eat this noodle.

***Keywords:*** *Noodles; Oatmeal; Gluten-free*

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