

**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT  
REPORT**

**THE UTILIZATION OF STEAMED MORINGA LEAVES IN CHICKEN  
NUGGET AS A MEDIA TO INCREASE CHILDREN'S VEGETABLES  
CONSUMPTION**



**ARRANGED BY**

**CHRISTINA ANGELA SUSANTO**

**2174130010047**

**CULINARY ART STUDY PROGRAM  
OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA  
2023**

## PLAGIARISM STATEMENT

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Surabaya, May 15<sup>th</sup>, 2023



Christina Angela Susanto

**APPROVAL 1**  
**CULINARY INNOVATION AND NEW PRODUCT**  
**DEVELOPMENT PROJECT**

Name : Christina Angela Susanto  
Place, Date of Birth : Malang, September 13<sup>th</sup> 1999  
NIM : 2174130010047  
Study Program : D3 Seni Kuliner  
TITLE : The Utilization of Steamed *Moringa*  
Leaves in Chicken Nugget as a Media to  
Increase Children's Vegetables  
Consumption

**This paper is approved by:**

Head of Culinary Arts Study Program,  
Date: May, 15<sup>th</sup> 2023



Heni Adhianata, S.TP., M.Sc  
NIP. 19900613 1402 016

Advisor  
Date: May, 15<sup>th</sup> 2023



Jessica Hartan, A.Md.Par.  
NIP. 19940923 2201 084

Director of,  
Akademi Kuliner dan Patiseri OTTIMMO International  
Date: May, 15<sup>th</sup> 2023



  
Aldy Iskandar, B.Sc  
NIP. 19731025 1201 001

**APPROVAL 2**

**THE UTILIZATION OF STEAMED MORINGA LEAVES IN  
CHICKEN NUGGET AS A MEDIA TO INCREASE  
CHILDREN'S VEGETABLES CONSUMPTION**

Culinary Innovation and New Product Development report by:

**CHRISTINA ANGELA SUSANTO**


**2174130010047**

This report is already presented and pass the exam on:

May 10<sup>th</sup> 2023

Examiner 1 : Jessica Hartan, A.Md.Par.....

Examier 2 : Novi Indah Permata Sari, S.t.,M.Sc.....

Examiner 3 : Michael Valent, A.Md.Par.....

## PREFACE

Praise be to God Almighty for the blessings of His grace, and that I was given the opportunity to be able to accomplish this report about Culinary Innovation and New Product Development with title “The Utilization of Steamed Moringa Leaves in Chicken Nugget as a Media to Increase Children’s Vegetables Consumption” properly and correctly.

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Surabaya, May 15<sup>th</sup> 2023



Christina Angela Susanto

## ABSTRACT

Chicken Nuggets with innovation and fortification everybody can anticipate that *Moringa* Leaves will be a good source of protein and other essential nutrients. The main purpose of this innovation is to increase children's vegetables consumption. As it's known, nugget is one of the popular fast food right now. Beef, chicken, and other types of meat can be used to make nugget products. But mostly, chicken is one of the most often consumed. Adding nutrient sources to these items is one strategy to balance human requirements to gain a good nutrition.

*Moringa* leaves are easily found in Indonesia, but *Moringa* is still not widely used as food ingredients that can be processed into a variety food products. A lot of vegetables that have been used into the nugget-making process. One of the vegetables that has the potential to be added to nuggets is *Moringa* leaves. Based on the benefits and nutritional content contained in *Moringa* leaves can be used as raw materials making nuggets, which are rich in nutrients and are expected to be liked by all, including children and vegetarians. The innovation of chicken nuggets with fortified *Moringa* leaves is expected to be a source of protein as well as a source of other nutritional components needed by the body.

**Keywords:** Chicken Nugget, *Moringa* leaves, *Moringa Oleifera*.



## TABLE OF CONTENTS

Cover.....	i
Plagiarism Statement .....	<b>Error! Bookmark not defined.</b>
Approval 1 .....	<b>Error! Bookmark not defined.</b>
Approval 2 .....	<b>Error! Bookmark not defined.</b>
Abstract.....	vi
List of Figures .....	ix
List of Tables .....	x
Chapter I Introduction.....	1
1.1 Background of Study .....	1
1.2 The Objectives of the Study.....	3
CHAPTER II LITERATURE REVIEW .....	4
2.1 Ingredient Review .....	4
2.1.1 <i>Moringa</i> Leaves .....	4
2.1.2 Chicken Thigh.....	6
2.2 Product Review .....	7
2.2.1 Chicken Nugget .....	7
2.3 Process Review .....	8
2.3.1 Steaming .....	8
Chapter III Methods.....	9
3.1 Time and Place.....	9
3.2 Ingredients and Utensils.....	9
3.2.1 Ingredients.....	9
3.2.2 Utensils .....	10
3.3 Processing Methods .....	10
3.4 Flow Chart .....	11
CHAPTER IV .....	12
RESULT AND DISCUSSION .....	12
4.1 Product Result.....	12
4.2 Nutrition Fact .....	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 .....	16
4.4 Financial Aspects .....	18
4.4.1 Product Cost (Variable Cost, Overhead Cost, Fixed Cost).....	18
4.4.2 Selling Price .....	20

CHAPTER V .....	22
CONCLUSION AND SUGGESTION .....	22
5.1 Conclusion .....	22
5.2 Suggestion.....	22
BIBLIOGRAPHY .....	23
APPENDIX.....	26



## LIST OF FIGURES

<b>Figure 2.1</b> Moringa Tree .....	5
<b>Figure 3.1</b> Flowchart Moringa Chicken Nugget .....	11
<b>Figure 4.1</b> Nutrition Fact of Moringa Chicken Nugget .....	14
<b>Figure 4.2</b> Nylon Vacuum Plastic .....	17
<b>Figure 4.3</b> Logo .....	18

## LIST OF TABELS

<b>Table 3.1</b> Ingredients for Moringa Chicken Nugget .....	9
<b>Table 3.2</b> Utensils for Moringa Chicken Nugget .....	10
<b>Table 4.1</b> Nutrition Value of fresh Moringa Leaves per 100 g .....	12
<b>Table 4.2</b> Nutritional Value of Chicken Thigh per 100 g .....	12
<b>Table 4.3</b> Nutritional Value of Ingredients used in the recipe for Moringa Chicken Nugget .....	13
<b>Table 4.4</b> Start-Up Capital .....	18
<b>Table 4.5</b> Packaging Cost.....	19
<b>Table 4.6</b> Utility Cost .....	19
<b>Table 4.7</b> Raw Material Cost.....	20