

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT
CANCER PREVENTION INDONESIAN TRADITIONAL
HERBAL DRINK**



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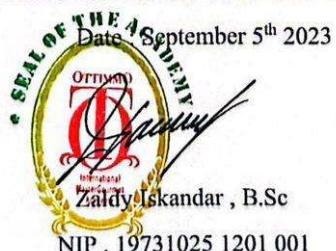
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NUTRITIOUS TEKWAN USING DRYING METHOD

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PREFACE

Fist and foremost , praise to the Almighty Jesus Christ for his full blessings which allow me to accomplish my culinary Innovation and New Product Development Report with the topic of “ Cancer Prevention Indonesian Traditional Herbal Drink ” . 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 generation and benefit for both readers and development in culinary art field .

Surabaya, September 5th 2023



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ABSTRACT

Herbal medicine is herbal medicine that Indonesians usually use for treatment from natural ingredients to maintain health and also cure diseases. In the past, Indonesian herbal medicine sold a lot of women carrying their herbal medicine on the street, but now it's a bit difficult to find, many people choose modern medicine because many people don't even have herbal medicine, the taste is bitter and the smell of spices means it can make this product if herbal medicine can famous again as before . Indonesian herbal medicine can also open profitable business opportunities for us. So Indonesian herbal medicine has cloves, cardamom and tamarind turmeric from natural ingredients that can make your anti-cancer cure because there is the antioxidant eugenol to fight free radicals in the body that can trigger cancer development, natural phytochemicals that can help fight cancer and potential cytotoxic and capable of inducing apoptosis.

Keywords : Clove , Cardamon , Tumeric and honey

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