

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF ARROWROOT STARCH AS A BASIC INGREDIENT
FOR MAKING CENDOL AND NON-DAIRY CREAMER AS A
SUBSTITUTE FOR COCONUT MILK FOR ULCER SUFFERERS**



ARRANGED BY

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2023**

PLAGIARISM STATEMENT

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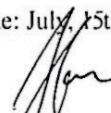


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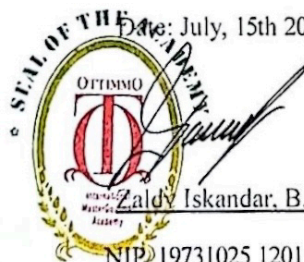
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MAKING CENDOL AND NON-DAIRY CREAMER AS A SUBSTITUTE FOR
COCONUT MILK FOR ULCER SUFFERERS**

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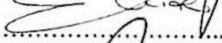
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PREFACE

First 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 "Utilization Of Arrowroot Starch As A Basic Ingredient For Making Cendol And Non-Dairy Creamer As A Substitute For Coconut Milk For Ulcer Sufferers". 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 6th 2023



Fransisca Manuella

ABSTRACT

Cendol drink is one of traditional drinks from West Java, Indonesia. Originally, it is made of green rice flour, and drunk with liquid brown sugar, coconut milk and grated ice. However, this drink is not save for a gastritis sufferer. Arrowroot cendol is healty cendol drink that is save for gastritis sufferer. This drink containts ingredients that while not increase the stomach acid and can not make the stomach puffy. Although the ingredients are healty, the taste is simillar with the original one.

Arrowroot cendol drink is made of arrowroot starch, water ,and pandan extract. Cendol is drunk with liquid palm sugar and thin liquid Non dairy creamer. This drink is created to be one of healty drinks for all people aspecially the ones who have gastritis and GERD. Arrowroot starch is used to reduce gastric acid relieve the gastric pain and increase the gastric pH. Moreover, palm sugar is known as one of healty sweeteners whose taste is delicious. In addition, non-dairy creamer is used to replace coconut milk but it is healtier than coconut milk because of its lower fat.

This drink can be an alternative healty drink both for the healty people and the sick one with yunny taste and can be a favorable drink for people at any ages. The selling price of arrowroot cendol is Rp18,000 but people will get a lot of benefits in it and it is healthier than the usual cendol

Keywords: Arrowroot starch, Palm sugar, Non-dairy creamer, Cendol

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