

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF ORTHOSIPHON ARISTATUS AS HERBAL
MEDICINE AND MADE INTO JELLY SO THAT IT REMAINS
DELICIOUS FOR CONSUMPTION**



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2023**

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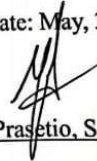
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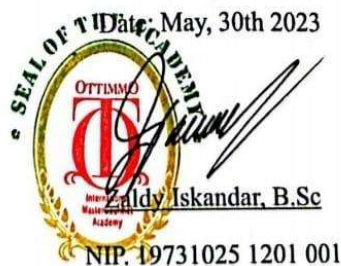
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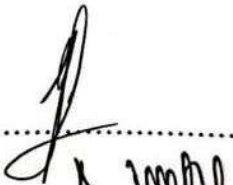
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PREFACE

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 Orthosiphon Aristatus As Herbal Medicine And Made Into Jelly So That It Remains Delicious For Consumption”. 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, May 14th 2023



Rahmah Balqis Mukarramah

ABSTRACT

Jelly desserts are desserts made with processed collagen (gelatin) products that are sweetened and flavored. But over time jelly enthusiasts are increasing and many of some people who cannot consume sweet foods, cat whisker jelly can be an alternative for someone who does not consume sweet foods or drinks and at the same time can be used as herbal medicine because cat whiskers themselves have many benefits, one of which is anti-inflammatory.

Keywords : Kumis kucing, Jelly, Sugar cane

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