

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

**UTILIZATION OF PUMPKIN FLOUR (*Cucurbita Moschata
Duch*) IN MAKING GLUTEN FREE BAKED BROWNIES**



ARRANGED BY

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ABSTRACT

Brownies is basically a cake that fail to rise during the baking process, it has a sweet taste and a dense texture. Like the name “brownie”, brownies have a brown color and usually square in shape. Brownies is popular especially for people who love chocolate. However unfortunately, people who have gluten intolerance could not taste it because of the gluten content in wheat flour that is used as one of the ingredients to make brownies.

Indonesia is unable to make wheat domestically, so it requires to import from abroad. In order to help overcome this issue by reducing or replacing the use of wheat flour with other local ingredients. Pumpkin has high nutritional value, it contains vitamin C, vitamin K, vitamin B3, and fiber. It is also rich of beta-carotene that is obtained in the yellow color of the fruits and functions as provitamin-A which is good for eyes, growth, and maintenance for body tissue. wheat flour that is needed to make brownies will be replaced with 2 flour substitution, pumpkin flour and mocaf. Both of the flour does not contain gluten so it is safe for people who have coeliac disease, which is a chronic systemic autoimmune disorder caused by permanent intolerance to gluten that can only be solved by replacing the ingredients with gluten free product.

Keywords: Brownies, Gluten-Free, Pumpkin flour

PLAGIARISM STATEMENT

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The image shows three handwritten signatures in black ink, each positioned above a horizontal dotted line. The signatures are written in a cursive style. The first signature is the largest and most prominent, followed by the second and then the third.

PREFACE

With all the praise and thanks to God the Almighty, who has given His love and mercy so that I can complete my Culinary Innovation and New Product Development entitled “Utilization of Pumpkin Flour (*Cucurbita Moschata Duch*) Substitution in Makin Gluten Free Baked Brownies”. This Culinary Innovation and New Product Development Report is submitted to fulfil the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

On this occasion, I would like to thank to all those who helped me in completing to write this report, to my family and my friends for the support and motivation. I am aware that there are many flaws in the writing of this report. I am open to criticism and constructive suggestions to further refine the writing of this report. Finally, we hope that the report can be useful for readers.

Surabaya, 17 July 2023



Daniela Setiawan

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