

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT**

**UTILIZATION OF OYSTER MUSHROOM & DRY  
MUSHROOM STALK AS A REPLACEMENT OF MEAT IN  
SATE PADANG**



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**2023**

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Surabaya, 22<sup>th</sup> September 2023



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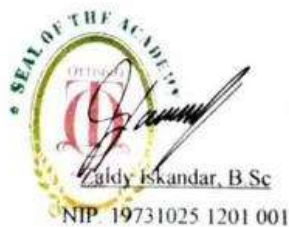
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STALK AS A REPLACEMENT OF MEAT IN SATE PADANG**

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## PREFACE

I thank God Almighty for His mercy and grace which gave me the ability to complete the Culinary Innovation and New Product Development proposal with the topic "Utilization of Oyster Mushroom and Dry Mushroom Stalk as a Replacement of Meat in Sate Padang". On this occasion, I would also like to thank the lecturers of the subject concerned for guiding me until this proposal was completed. My goal in submitting this Culinary Innovation and New Product Development proposal is to fulfill the requirements for a diploma in the Culinary Arts Study Program which will be awarded by Ottimmo International Master Gourmet Academy.

I realize that this report still has many shortcomings and is far from perfect. Therefore, I am open to suggestions and criticism on this proposal so that it can be used as an evaluation and provide better results in the future. I really hope that this report can make a difference for generations to come and be useful for readers and developments in the field of culinary arts.

Surabaya, 22<sup>th</sup> September 2023



Jocelyn Youngy

## ABSTRACT

Sate Padang is a food originating from the Padang area, West Sumatra. what makes this food different from the peanut sauce satay which is often found in Java is the yellow and thick sauce. This satay has a strong aroma of spices and uses beef, beef tongue, intestines, lungs and other body parts. The spices are curly chili, candlenut, turmeric, ginger, galangal, lime leaves, lemongrass, cumin, pepper and bay leaf. On this occasion, I created Sate Padang that vegetarians can enjoy. Oyster mushrooms and dry mushroom stalks were chosen because these two mushrooms have a texture that allows them to be processed into meat substitutes.

Mushrooms have a delicious taste that is suitable to be added to dishes to maintain the texture of the dish in experiments reducing meat in dishes. As a result of the deliciousness of mushrooms, we also derive health benefits from them. Without fat, carbohydrates, sodium, and other substances that are potentially bad for the body, we can now feel them through mushrooms. Therefore, substituting meat for mushrooms is a great option for vegetarians.

Nowadays, many people are motivated to become vegetarians with health goals because some experts argue that consuming meat can trigger diseases such as cholesterol, heart attacks, strokes, and others. Another reason to become a vegetarian is a matter of moral values towards animals. Some people believe that animals also have the right to live, so they choose to avoid killing animals for consumption.

***Keywords:*** *Sate Padang, Vegetarian, Mushrooms.*

## TABLE OF CONTENT

<b>Cover</b> .....	<b>i</b>
<b>Plagiarism Statement</b> .....	Error! Bookmark not defined.
<b>Approval 1</b> .....	Error! Bookmark not defined.
<b>Approval 2</b> .....	<b>iv</b>
<b>Preface</b> .....	<b>v</b>
<b>Abstract</b> .....	<b>vii</b>
<b>Table of Content</b> .....	<b>viii</b>
<b>List of Table</b> .....	<b>ix</b>
<b>List of Figure</b> .....	<b>x</b>
<b>Chapter I Introduction</b> .....	<b>1</b>
1.1 Background of Study .....	1
1.2 The Objectives of the Study.....	3
<b>Chapter II Literature Review</b> .....	<b>4</b>
2.1 Mushrooms .....	4
2.1.1 Oyster Mushroom .....	4
2.1.2 Dry Shitake Mushroom Stalk.....	5
2.2 Vegetarian Sate Padang .....	6
2.3 Steaming .....	6
<b>Chapter III Methods</b> .....	<b>8</b>
3.1 Time and Place.....	8
3.2. Ingredients and Utensils.....	8
3.2.1 Ingredients.....	8
3.2.2 Utensils .....	10
<b>Chapter IV Result and Discussion</b> .....	<b>13</b>
4.1 Product Result.....	13
4.2 Nutrition Facts .....	13
4.2.1 Nutrition Table.....	13
4.2.2 Nutrition Calculation .....	14
4.2.3 Nutrition Label.....	17
4.3 Food Safety and Packaging.....	17
4.3.1 Processing and Storage Temperature.....	17
4.3.2 Shelf Life .....	18
4.3.3 Product Packaging .....	19

<b>4.4 Financial Aspects .....</b>	<b>21</b>
4.4.1 Product Cost (Variable Cost, Overhead Cost, Fixed Cost).....	21
4.4.2 Selling Price.....	25
<b>Chapter V Conclusion and Suggestion .....</b>	<b>26</b>
5.1 Conclusion .....	26
5.2 Suggestion.....	26
<b>Bibliography</b>	
<b>Appendix</b>	



## LIST OF TABLE

<b>Table 3.1</b> Ingredients for Vegetarian Sate Padang .....	8
<b>Table 3.2</b> Ingredients for Vegetarian Sate Padang .....	10
<b>Table 4.1</b> Nutrition Value of Oyster Mushroom per 100 g .....	14
<b>Table 4.2</b> Nutrition Value of Shitake Mushroom Stalk per 100 g .....	14
<b>Table 4.3</b> Nutrition Calculation of Mushroom Meat.....	14
<b>Table 4.4</b> Nutrition Calculation of Sate Padang Sauce .....	15

## LIST OF FIGURE

<b>Figure 3.1</b> Flow Chart Vegetarian Sate Padang.....	12
<b>Figure 4.1</b> Nutrition fact of Vegetarian Sate Padang.....	17
<b>Figure 4.2</b> Packaging for Vegetarian Sate Padang.....	20
<b>Figure 4.3</b> Label on the cup .....	20
<b>Figure 4.4</b> Logo.....	21