

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**PRODUCTION SNACKS FROM SPRING ROLL PASTRY
WITHOUT FRYING**



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2023**

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Surabaya, May 8th 2023



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Culinary Innovation and New Product Development report by:

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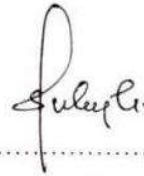
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PREFACE

First, praise and gratitude to God Almighty, for all the graces and blessings that provide health and wisdom that this Research and Development can be completed properly in accordance with the planned time. This Research and Development Report is submitted to fulfill the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

For this reason, I also take this opportunity to express my deepest gratitude to all those who have contributed to the preparation of this report. Apart from all that, this report is still far from perfect. Therefore, I accept all suggestions and criticisms from readers to make the product that I develop better.

Finally, I hope that the report with the topic "Production Snacks from Spring Roll Without Frying" can provide benefits and inspiration to readers. Thank you.

Surabaya, May 8th 2023



Jocellyn Olivia Seogiono

ABSTRACT

Popiah is a Fujianese/Teochew style fresh spring roll filled with an assortment of fresh and dried ingredients, eating during the Qingming Festival and other celebratory occasions. The origin of Popiah dates back to the 17th century. A Popiah skin is soft like a thin paper, similar with crepe or pancake that made from wheat flour. The method of producing the wrapper involves making an extremely wet and viscous dough.

Since this snacks contain a lot of oil, cholesterol, and other diseases, it would be nice if there were alternatives ways to make this snacks healthier. The method of deep frying are suggestively substituted by an airfryer method. Airfryer method is selected since it has a lot of good benefits. The use of airfryer makes a healthier cooking, it uses less oil in the cooking process. It is good to replace deep fried foods that aren't healthy. Therefore, Mini Popiah Roll snack is an innovative product, where this snack contains a little oil, have lower in calories, and can be an option for people who can't eat snacks that contain a lot of oil. Moreover, this snack is also not widely sold in Indonesia.

Keyword : *Popiah, Spring Roll, Snack*

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