

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

**UTILIZATION OF BREADFRUIT, SOYA PASTE, AND
OYSTER MUSHROOM AS THE INGREDIENTS FOR
ANALOGUE MEAT APPLICATION TO DENDENG BALADO**



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Surabaya, 6th September 2023



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PREFACE

Praise and gratitude we pray to the presence of Allah SWT for all the blessings and support so that I as the writer can compile and finish this CnD. I also feeling thankful to those who have provided both ideas and helps for their assistance. I hope that this CnD can add knowledge and experience to readers. In fact, i hope that this CnD can be put into practice in the daily life of the readers. Due to our limited knowledge and experience. I feel as the writer of this CnD that there are still many shortcomings in the preparation of this CnD. In return, I am expecting for the constructive criticism and suggestions from the readers to improve this CnD.

Surabaya, September 6th 2023



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ABSTRACT

Analogue meat or alternative meat is a term regarding the imitation of conventional meat characteristics including texture (meat fiber, meat water content) and sensory appearance, color, and taste. Analogue meat as protein-based products is classified as (1) plant-based meat, which is generally soy, (2) fungal fermented meat (mycoprotein) as well as stem cell developments, namely (3) cell-based beef (in vitro or cultured meat), namely, cell-free meat (cell-based or in vitro) and cell-stem cell developments. The expansion of the analogue beef market is rapidly outpacing the demand of vegetarian consumers, with a growth rate of 7.9%/year. In the last two decades, *A. altilis* has been widely used as an alternative food and as a traditional medicine. Until now, in-depth studies on *A. altilis* are very limited, even though its potential as alternative food is very high. It is very safe for people who live a healthy life by reducing consumption of meat.

Keyword: *Analogue meat, breadfruit, oyster mushroom, soybeans paste, dendeng balado*

TABLE OF CONTENT

Plagiarism Statement	i
Approval 1	ii
Approval 2	iii
Preface	iv
Abstract	v
Table Of Content	vi
List Of Tables	viii
List Of Figures	ix
Chapter I Introduction	1
1.1 Background Of Study	1
1.2 Objective	3
Chapter II Literature Review	4
2.1 Ingredients Review	4
2.1.1 Breadfruit	4
2.1.2 Soybean	4
2.1.3 Oyster Mushroom	5
2.2 Product Review	5
2.3 Process Review.....	6
Chapter III Methods	7
3.1 Time And Place	7
3.2 Ingredients And Utensils	7
3.2.1 Ingredients.....	7
3.2.2 Utensils.....	8
3.3 Processing Method	9
3.4 Flowchart.....	10
Chapter IV Result And Discussion	11
4.1 Product Result	11
4.2 Nutrition Fact	12
4.2.1 Nutrition Table	12
4.2.2 Nutrition Calculation.....	13

4.2.3	Nutrition Label	14
4.3	Food Safety And Packaging	15
4.3.1	Processing And Storage Temperature	15
4.3.2	Shelf Life.....	16
4.3.3	Product Packaging.....	16
4.4.1	Product Cost (Variable Cost, Overhead Cost, Fixed Cost)	18
4.4.2	Selling Price	21
Chapter V	Conclusion And Suggestion	22
5.1	Conclusion.....	22
5.2	Suggestion	22
Bibliography		
Appendix		

LIST OF TABLES

Table 3.1	Ingredients of High Fiber Analogue Meat.....	7
Table 3.2	Utensils for High Fiber Analogue Meat Dendeng Balado	8
Table 4.1	Nutritional value of breadfruit 80g.....	12
Table 4.2	Nutritional value of oyster mushrooms per 60g.....	12
Table 4.3	Nutritional value of soybeans paste per 60g	13
Table 4.4	Nutritional calculation of ingredients.....	13
Table 4.5	Start-up capital	18
Table 4.6	Labour cost.....	19
Table 4.7	Pacakaging cost	19
Table 4.8	Utility cost.....	19
Table 4.9	Raw material cost	20
Table 4.10	Rent cost.....	20

LIST OF FIGURES

Figure 3.1 Flowchart how to make analogue meat Dendeng Balado.....	10
Figure 4.1 Nutrition fact of analogue meat dendeng balado	14
Figure 4.2 Polypropylene Plastic Container 500 ml	17
Figure 4.3 Plastic vacuum nylon 15 x 20	17
Figure 4.4 Logo	18