

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

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



**ARRANGED BY
WIDYA ANGGRAINI
2174130010054**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

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Surabaya, 6th September 2023



Widya Anggraini

APPROVAL 1
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT
PROJECT

Nama : Widya Anggraini
Place, Date of Birth : Sipisang, 3rd Agust 2002
NIM : 2174130010054
Study Program : D3 Culinary Art
TITTLE : Utilization of Breadfruit, Soya paste, and Oyster Mushroom as The Ingredients for Analogue Meat Application to Dendeng Balado

This paper is approved by:

Head Culinary Arts Study Program,

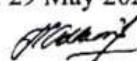
Advisor,

Date: 29 May 2023

Date: 29 May 2023



Heni Adhinata, S.TP.,M.Sc



Heni Adhinata, S.TP.,M.Sc

NIP. 19900613 1402 016

NIP: 19900613 1402 016

Director of

Akademi Kuliner dan Patiseri OTTIMMO Internasional

Date: 29 May 2023



Zalvy Iskandar, B.Sc

NIP. J 9731025 1201 001

APPROVAL 2

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

Culinary Innovation and New Product Development report by:

WIDYA ANGGRAINI

2174130010054

This report is already presented and pass the exam on :

October 3rd 2023

Examiners:

Examiner 1 : Heni Adhinata, S.TP.,M.Sc.

.....

Examiner 2 : Ryan Yeremia Iskandar, S.S.

.....

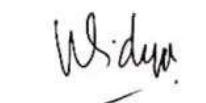
Examiner 3 : Yohanna Prasetio, S.Sn,

A.Md. Par.

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 thankfull 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


Widya
Anggraini

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. albilis* 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*

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