

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF STRING BEANS AND MUNG BEANS
FOR HEALTHY PATTY WITH PAN SEAR METHOD**



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PLAGIARISM STATEMENT

From this project, I decided to create my own recipe based on my experience which of course will use the best ingredients that have been recognized through several articles and several other documents.

I also declare that this report is really my own work, no one has ever made this and I make sure I am the first person to make this report.

With this I make a new food innovation, namely Burger With Bean, so that people who have allergies of beef or people who are on a diet program can enjoy this burger.

Surabaya, 12 October 2023



The Olyvia Alexander Sutedjo

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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT
PROJECT

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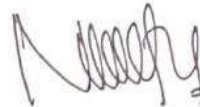
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APPROVAL 2

**UTILIZATION OF STRING BEANS AND MUNG BEANS
FOR HEALTHY PATTY WITH PAN SEAR METHOD**

Culinary Innovation and New Product Development report by:

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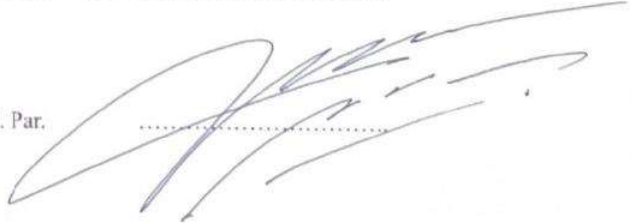
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PREFACE

First I would like to Thank God Almighty, for blessing me so that I can complete this report as much as possible, namely utilizing of beans so that it can become part of the food that many people like.

This report that I made was made to fulfill the requirements for a Diploma 3 degree Ottimmo International Master Gourmet Academy. I hope this report can be an inspiration for the future generations and other readers..

Surabaya, 12 October 2023

A handwritten signature in black ink, appearing to read 'Olyvia Alexander Sutedjo', enclosed within a large, loopy circular flourish.

The Olyvia Alexander Sutedjo

ABSTRACT

The vegetarian lifestyle is growing from year to year, starting from a person's needs both for religious reasons and health reasons. The vegetarian diet has become a diet that is starting to become the choice of many people today. Vegetarians are people who live from eating plant-derived products with or without milk and eggs, but overall avoid eating meat, poultry and animals.

Patties burger is one of meat product that usually consumed with burger. It's made from beef, the other types of meat. Mung Beans (*Vigna radiata* L.) is one of the world's leading and the most widely ultivated in Indonesia after soybean and groundnuts. Mung beans can act as a functional food that has a positive effect on health. Mung beans play a role in fulfillment of nutrition and health benefits through its high carbohydrate, protein, and vitamin B. String Beans is a shrub-shaped annual plant. This plant is included in the legume group that is popular with the public. In addition, string beans are one of the sources of vegetable protein, vitamins A, B and C contained in the seeds.

Keywords: *String Beans, Mung Beans, Plant-Based.*

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