

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

“DUCK GYOZA WITH CASSAVA FLOUR”



ARRANGED BY

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The image shows three handwritten signatures, each placed above a horizontal dotted line. The signatures are written in black ink and are somewhat stylized and cursive. The first signature is at the top, the second is in the middle, and the third is at the bottom.

PREFACE

Praise to God Almighty for his blessings because in this occasion I was able to complete my Culinary Innovation and New Product Development report with the topic of “Duck dumpling with cassava flour”. The completion of this Culinary Innovation and New Product Development report is intended to fulfil the requirements for participating in an internship.

I also like to express my gratitude to all my lecturer, parents, and friends that has supported me from beginning to end. I apologize if there are any errors in the use of words or sentences in this report. I hope that this report could be useful for the future of food industry. Thank you,

Surabaya October 13, 2023



Alvaro Kevin Wiryanto

ABSTRACT

This research paper delves into the innovative creation of gluten-free duck gyoza, aimed at broadening the accessibility of this beloved culinary delight to a wider audience. Gyoza, a popular Japanese dish, has traditionally been prepared with wheat-based wrappers, limiting its consumption for individuals with gluten sensitivities or celiac disease. Recognizing the significance of inclusivity in culinary experiences, this study embarks on a journey to adapt and reimagine the traditional gyoza recipe. Through a systematic exploration of alternative flours and meticulous recipe modifications, a gluten-free gyoza wrapper is developed, maintaining the characteristic texture and flavor of the original. Additionally, the incorporation of succulent duck meat brings a unique twist to the conventional pork filling.

Sensory evaluations and nutritional analyses validate the sensory attributes and healthful qualities of the gluten-free duck gyoza. As a result, this research contributes to both gastronomic and dietary diversity by providing a safe and delectable option for individuals adhering to gluten-free diets. The nutritional breakdown of the dish showcases its balance and composition. It contains approximately 303.6 calories, with a total fat content of 16.06 grams. Within the fat category, an estimated 3.56 grams can be attributed to saturated fat, derived primarily from components like duck meat and oil. Trans fat is assumed to be negligible, as specific data is unavailable for individual ingredients. In terms of cholesterol, the dish carries an approximate content of 74 milligrams, a value estimated from the duck meat component. The sodium level amounts to 1015.6 milligrams, while the total carbohydrates weigh in at 31.62 grams. Of this carbohydrate content, 2.3 grams are attributed to dietary fiber, contributing to its overall nutritional profile. The dish contains 3.1 grams of sugars, with no discernible added sugar content specified for individual ingredients. Lastly, protein content stands at 7.64 grams, offering a well-rounded nutritional composition. Ultimately, the gluten-free duck gyoza embodies the spirit of culinary innovation, fostering a more inclusive gastronomic landscape while preserving the cultural essence of this cherished dish.

Keyword : *Gyoza, Duck, Protein, Dumplings*

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