

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT  
UTILIZATION OF VEGETABLE AS AN ANIMAL MEAT  
SUBSTITUTE**



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SURABAYA  
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## PLAGIARISM STATEMENT

First of all I would like to thank the Almighty God who has accompanied and bestowed His grace so that I can complete the culinary innovation and new product development report on the topic "utilization of vegetable as an animal meat substitute" I made this culinary innovation report which is terms and conditions for obtaining a diploma in culinary arts study program, ottimmoo international master gourmet academy. to make my life much better in the future and to make it easy for me to have a better job in the future.

Hopefully with this report I can make changes for future generations to be more enthusiastic, not give up easily and be useful for readers and developments in the field of culinary arts

Surabaya, October 16<sup>th</sup> 2023



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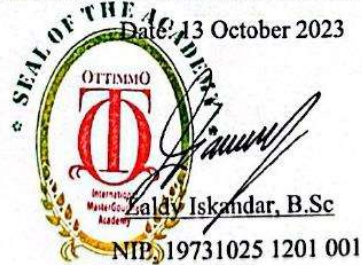
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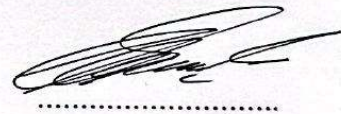
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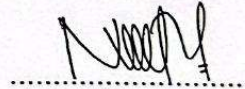
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## PREFACE

First of all, I would like to express my thanks to the Almighty God who has accompanied and bestowed His grace so that I can complete the report on culinary innovation and new product development on the topic "Utilization of vegetables as a substitute for animal meat" which I made. This culinary innovation report which are the terms and conditions for obtaining a culinary arts study program diploma, Otimmo International Master Gourmet Academy. to make my life much better in the future and make it easier for me to have a better job in the future.

Hopefully with this report I can provide change for future generations to be more enthusiastic, more creative and innovative, not give up easily and be useful for readers and developments in the culinary field.

Surabaya , October 16<sup>th</sup> 2023



M. Zulfikar Rafli Nursali

## ABSTRACT

Chicken nuggets are a type of food produced from processing chicken meat that has a particular taste, usually golden yellow in color. Currently, chicken nuggets are one of the fastest growing processed chicken meat products.

The raw materials for nuggets are chicken pieces, flour and spices. In the processing industry, chicken nuggets go through several stages. First, the chicken meat is ground until smooth. Then the mill is mixed with emulsifier, flour, spices and water to become an emulsion. Next, the emulsion is given a wet layer and a dry layer. Next, the emulsion that has been coated is fried until cooked. Once cooked, the chicken nuggets are baked at very low temperatures until frozen. The final product is then packaged. Chicken nuggets are a type of food produced from processing chicken meat that has a particular taste, usually golden yellow in color. Currently, chicken nuggets are one of the fastest growing processed chicken meat products.

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As time goes by and there are many nugget innovations, they don't only use chicken, they innovate by replacing chicken with fish, beef, vegan nuggets (do not use animal protein), gluten free (do not contain gluten), cheese nuggets and many more. As time goes by and there are many nugget innovations, they don't only use chicken, they innovate by replacing chicken with fish, beef, vegan nuggets (do not use animal protein), gluten free (do not contain gluten), cheese nuggets and many more.

**Keywords :** *Vegan , Nugget , TVP , Young Jackfruit*

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