

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**UTILIZATION OF PURPLE SWEET POTATO (*Ipoema batatas*
L. Poir) FLOUR FOR GLUTEN-FREE COOKIES AS
COMPLEMENTARY FOOD**



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SURABAYA

2023

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Surabaya, November 23th 2023



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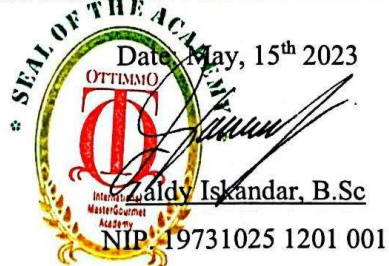


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PREFACE

First and foremost, praise to the Almighty God Allah SWT for full blessings which allow me to accomplish my Culinary Innovation and New Product Development Report with the topic of “Utilization of Purple Sweet Potato (*Ipoema batatas* L. Poir) Flour for Gluten Free Cookies as Complementary Food”. This Culinary Innovation and New Product Development Report is submitted to fulfill the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

I realize that this report is far from perfection and there remains many lacks. I would like this opportunity to express my gratitude to all advisors, teachers, my parents and my friends who always support and help through every obstacle. I am open to any suggestions and critics upon this report in order to make better work in the future. I apologize if there is any mistake or misspell in this proposal, and hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, November 23th 2023



Rezi Agung Takris Pramana

ABSTRACT

The Product of Gluten-free Purple Sweet Potato Cookies is for baby 8-12 month as complementary food. Purple sweet potato turn into flour that is added to substitute the use of wheat flour as cookies ingredient. The benefits of purple sweet potato make the cookies contain lots of vitamin, gluten-free and healthier for toddler. This product is in cookies form that easily to handle for babies. The target market of this product is lower middle class. The product price is IDR 10.000 which the product is affordable compare to other brand that selling cookies for complementary food too. Purple Sweet Potato contained anthocyanin, calories and many nutrients that good for health and suitable as a complementary food. The advantages of this product is low price, gluten free, and free from preservatives.

Keywords: *Complementary food, Purple Sweet Potato, Baby*

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