

**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT
REPORT**

**INSTANT VEGAN BEEF JERKY MADE FROM TOFU SKIN USING
DRYING METHOD**



**ARRANGED BY
HANTA PRAYUGA PRATAMA
2174130010060**

**STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNASIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

PLAGIARISM STATEMENT

I certify that this report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or person.

With this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or there is a claim against the authenticity of my work

Surabaya, July 15th 2023



Hanta Prayuga Pratama

APPROVAL I

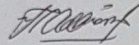
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Hanta Prayuga Pratama
Place, Date of Birth : Semarang, August 10th 1996
NIM : 217413001060
Study Program : D3 Seni Kuliner
TITLE : Instant Vegan Beef Jerky Made From Tofu Skin Using
Drying Metod

This paper is approved by:

Head of Culinary Arts Study Program,

Date: May, 15th 2023



Heni Adhianata, S.TP., M.Sc

NIP. 19900613 1402 016

Advisor,

Date: May, 15th 2023



Ryan Yudianto Iskandar, SS

NIP. 198212181601

Director of

Akademi Kuliner dan Patiseri OTTIMMO Internasional

Date: May, 15th 2023



Vidy Iskandar, B.Sc

NIP. 19731025 1201 001

APPROVAL 2

INSTANT VEGAN BEEF JERKY MADE FROM TOFU SKIN USING DRYING
METHOD

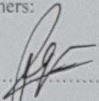
Culinary Innovation and New Product Development report by:

HANTA PRAYUGA PRATAMA
2174130010060


This report is already presented and pass the exam on:

August 03rd 2023

Examiners:

Examiner 1 : Ryan YeremiaIskandar, SS 

Examiner 2 : Heni Adhianata, S.T.P., M.Sc. 

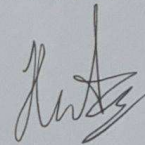
Examiner 3 : Jessica Hartan, A.Md.Par. 

PREFACE

First and foremost, praise to the Almighty Jesus Christ for his full blessings which allow me to accomplish my Culinary Innovation and New Product Development Report with the topic of "Instant Vegan Beef Jerky Made From Tofu Skin Using Drying Method". 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 am open to any suggestions and critics upon this report in order to make better work in the future. Hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, May 14th 2023



Hanta Prayuga Pratama

ABSTRACT

The main ingredient in tofu skin jerky is tofu skin or yuba, which is the skin that forms on the surface of soy milk as it coagulates. Tofu skin is then processed into jerky with the addition of seasoning and flavorings.

Tofu skin jerky is a snack or light food product made from dried and seasoned tofu skin. It is available in various flavor variants such as spicy, sweet, or savory. Tofu skin is created by extracting the thin layer that forms on the surface of coagulated soy milk. This layer is collected and further processed. The collected tofu skin is washed to remove any impurities and residual soy milk. Afterward, the tofu skin is dried using either natural methods or drying machines until it becomes dry sheets that can be further processed. The dried tofu skin is then soaked in a mixture of seasonings and flavorings for a certain period. The marination process aims to impart the desired taste to the tofu skin jerky. After the marination process, the soaked tofu skin is dried again to remove excess moisture.

The final drying can be done using ovens, grilling, or other drying methods. The dried tofu skin jerky is then cut into the desired size, such as thin slices or small pieces. The cut jerky is packaged in airtight containers or specialized packaging to maintain freshness and quality.

Keywords: Tofu skin, Vegan beef jerky

TABLE OF CONTENTS

Plagiarism Statement.....	Error! Bookmark not defined.
Approval 1.....	Error! Bookmark not defined.
Approval 2.....	ii
Preface.....	Error! Bookmark not defined.
Abstract.....	v
List Of Figure.....	viii
List Of Table.....	ix
Chapter I Introduction.....	1
1.1 Background of The Study.....	1
1.2 The Objective of The Study.....	2
Chapter II Literature Review.....	3
2.1 Ingredients.....	3
2.1.1 Tofu Skin.....	3
2.2 Products.....	4
2.3 Processes.....	5
2.3.1 Drying.....	5
Chapter III Methods.....	7
3.1 Time and Place.....	7
3.2 Ingredients and Utensils.....	7
3.2.1 Ingredients.....	7
3.2.2 Utensils.....	8
3.3 Processing Methods.....	8
3.4 Flowchart.....	9
Chapter IV Result And Discussion.....	10
4.1 Product Result.....	10
4.1.1 Product.....	10
4.2 Nutrion Fact.....	12
4.2.1 Nutrition Table.....	12
4.2.2 Nutrition Calculation.....	13
4.2.3 Nutrition Label.....	14
4.3 Food Safety and Packaging.....	14
4.3.1 Procesing and Storage Temperature.....	14
4.3.2 Shelf Life.....	15
4.3.3 Product Packaging.....	16
4.4 Financial Aspect.....	16
4.4.1 Product Cost (Variable Cost,Overhead Cost, Fixed Cost).....	16

4.4.2 Selling Price	18
Chapter V Conclusion And Suggestion	20
5.1 Conclusion.....	20
5.2 Suggestion	20
Bibliography	
Appendix	

LIST OF FIGURE

Figure 3. 1 Flowchart Vegan Beef Jerky	10
Figure 4. 1 Nutrition Fact of Vegan Beef Jerky	15

LIST OF TABLE

Table 3. 1 Ingredient for Vegan Beef Jerky	8
Table 3. 2 Utensils for Vegan Beef Jerky	9
Table 4. 1 Nutrition Value of Tofu Skin per 100 g	13
Table 4. 2 Nutrition Value of Palm Sugar per 100 g.....	13
Table 4. 3 Nutrition Value of Coriander per 100 g	14
Table 4. 4 Nutrition Value of Ingredient used in The Recipe for Vegan Beef Jerky.....	14
Table 4. 5 Nutrition Start Up Capital.....	17
Table 4. 6 Labour Cost	18
Table 4. 7 Packaging Cost	18
Table 4. 8 Utility Cost	18
Table 4. 9 Raw Material Cost	18
Table 4. 10 Rent Cost	19