

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**BOILING GROUND DUCK MEAT AS THE MAIN
INGREDIENT FOR MAKING MEATBALLS**



ARRANGED BY

HANY NAZIIHA HERMAWAN

2174130010061

CULINARY ARTS STUDY PROGRAM

OTTIMO INTERNATIONAL

MASTER GOURMET ACADEMY

SURABAYA

2023

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Surabaya, 28 Mei 2023



Hany Naziiha Hermawan

APPROVAL 1

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Hany Naziiha Hermawan
Place, Date of Birth : Denpasar, 9 Agustus 2003
NIM : 2174130010061
Study Program : D3 Culinary Art
TITLE : Boiling Ground Duck Meat As The Main Ingredient For Meatballs

This paper is approved by:

Head Of Culinary Arts Study Program,
(September, 19th 2023)

Advisor,
(September, 19th 2023)

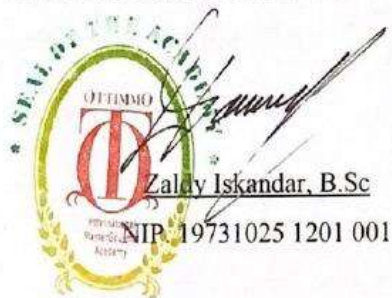


Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402016



Heni Adhianata, S.T.P., M.Sc
NIP. 19900613 1402016

Director of
Ottimo International Master Gourmet Academy



Zaly Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2

GROUND DUCK MEAT AS A MAIN INGREDIENT FOR MEAT BALLS

Culinary Innovation and New Product Development report by:


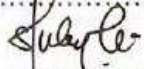

HANY NAZIHA HERMAWAN

2174130010061

This report is already presented and pass the exam on:

(September, 19th 2023)

Examiners:

Examiner 1	: Heni Adhianata S.T.P M.Sc 
Examiner 2	: Arya Putra Sundjaja, S. E. 
Examiner 3	: Jessica Hartan, A, Md.Par 

PREFACE

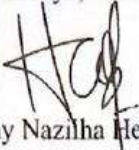
Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

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2. Zaldy Iskandar, B. Sc as director of Ottimo International Culinary Art and Patisserie Academy.
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5. My friend who has supported the progress of thus report from beginning to end.

This is all I can say, I apologize if there are errors or inconsistencies in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you

Surabaya, 15 Mei 2023



Hany Nazilha Hermawan

ABSTRACT

Consumer demand for non-beef alternatives to meat has increased in recent years. In this context, ground duck meat has become a popular choice in many cuisines around the world. Common processing methods for duck meat are boiling, which can affect the starch structure. Next, the use of ground duck meat as the main ingredient in meatballs, with the aim of offering a healthier and more sustainable alternative to traditional meatballs which are generally made from beef or pork. The process of making duck meat balls involves physical and chemical changes to the meat and the fillers used. The effect of these changes depends on the type of filler and the processing method used. Selection of the right ingredients and processing methods is very important in producing quality duck meatballs. Overall, the use of ground duck meat as the main ingredient for meatballs provides a unique and flavorful variation on a classic dish while keeping sustainability and health in mind.

Keyword: Duck meat, boil, meatballs, tapioca, texture

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