

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

**UTILIZATION OF MORINGA LEAF POWDER AND SPICES
IN THE FORM OF GUMMY CANDY FOR BREASTFEEDING
MOTHER**



**ARRANGED BY
DANNY AGUS WAHYUDI MULYANA
2174130010043**

**CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2023**

PLAGIARISM STATEMENT

I certify that this assignment/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 assignment/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 plagiarized the work of other student 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. 23th April 2024



Danny Agus Wahyudi Mulyana

APPROVAL 1

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Danny Agus Wahyudi Mulyana
Place, Date of Birth : Sleman, Yogyakarta, 06 Desember 2002
NIM : 22174130010043
Study Program : D3 Culinary Art
TITLE : UTILIZATION OF MORINGA LEAF POWDER AND SPICES IN THE FORM OF GUMMY CANDY FOR BREASTFEEDING MOTHER

This paper is approved by:

Head Culinary Arts Study Program,

Date: 23th April 2024

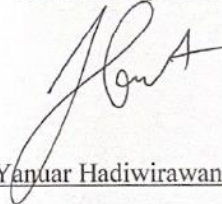


Heni Adhinata, S.TP., M.Sc

NIP. 19900613 1402 016

Advisor,

Date: 23th April 2024



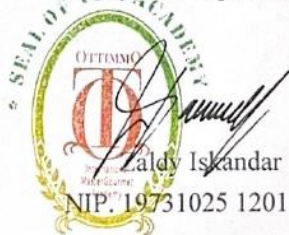
Gilbert Yanuar Hadiwirawan, A.Md.Par.

NIP.19900101 1701 041

Director of

Akademi Kuliner dan Patiseri OTTIMMO International

Date: 23th April 2024



Zaldy Iskandar

NIP: 19731025 1201 001

APPROVAL II

**UTILIZATION OF MORINGA LEAF POWDER AND SPICES IN THE FORM
OF GUMMY CANDY FOR BREASTFEEDING MOTHER**

Culinary Innovation and New Product Development report by:

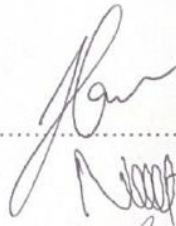
DANNY AGUS WAHYUDI MULYANA

2174130010043

This report is already presented and pass the exam on :
Febuary, 13th 2024

Examiners:

Examiner 1 : Gilbert Yanuar Hadiwirawan, A.Md.Par.



Examiner 2 : Novi Indah Permata Sari, S.TP., M.Sc



Examiner 3 : Ryan Yeremia Iskandar, SS



PREFACE

I personally thanks to God Almighty for His mercy and grace which gave me the ability to complete the Culinary Innovation and New Product Development proposal with the topic "UTILIZATION OF MORINGA LEAF POWDER AND SPICES IN THE FORM OF GUMMY CANDY FOR BREASTFEEDING MOTHER" On this occasion, I would also like to thank the lecturers of the subject concerned for guiding me until this proposal was completed. My goal in submitting this Culinary Innovation and New Product Development proposal is to fulfill the requirements for a diploma in the Culinary Arts Study Program which will be awarded by Ottimmo International Master Gourmet Academy.

I realize that this report still has many shortcomings and is far from perfect. Therefore, I am open to suggestions and criticism on this proposal so that it can be used as an evaluation and provide better results in the future. I really hope that this report can make a difference for generations to come and be useful for readers and developments in the field of culinary arts.

Surabaya, 23th April 2024



Danny Agus Wahyudi Mulyana

ABSTRACT

This abstract explores the concept of "Utilization of moringa powder in gummy candy,". It terms of make gummy candy with herbs, In Indonesia have a lot kind of herbs that can make healthy food. Moringa powder one of the herbs/spices , Moringa oleifera also known as Moringa leaves, is a plant that has long been used for health that good for breastfeeding mother, In Indonesia there is lack of breastfeeding mother cannot produce better, that's why use moringa powder for ingridients sale. This is an opportunity to give moringa powder can be use in culinary. This abstract serves as an introduction to a deeper exploration of this intriguing aspect of Indonesian herbs.

Keyword : Moringa powder, herbs

TABLE OF CONTENT

Plagiarism Statement	i
Approval I	ii
Approval II	iii
Preface	iv
Abstract	v
Table Of Content	vii
List Of Table	ix
List Of Figures	x
Chapter I Introduction	1
1.1 Background Of The Study.....	1
1.2 The Objective Of The Study.....	4
Chapter II Literature Review	6
2.1. Ingredient Review	6
2.1.1. Moringa Leaf Powder.....	6
2.1.2. Spinach Powder.....	6
2.1.3. Dates.....	6
2.1.4. Ginger.....	7
2.1.5. Carrot.....	7
2.1.6 Soymilk	7
2.1.7 Almond.....	7
2.1.8 Gelatine	8
2.2. Product Review	8
2.2.1 Gummy Candy	8
2.3. Process Review	10
Chapter III Methods	12
3.1 Time And Place	12
3.2 Ingredients And Utensils	12
3.2.1 Ingredients.....	12
3.2.2 Utensils.....	14
3.3 Processing Methodds.....	14
3.4 Flow Chart	15

Chapter IV Result And Discussion	16
4.1. Product Result	16
4.2. Nutrition Fact	17
4.2.1. Nutrition Table	17
4.2.2. Nutrition Calculation.....	19
4.2.3. Nutrition Label	20
4.3. Food Safety And Packaging	20
4.3.1. Processing and storage temperature	20
4.3.2. Shelf Life.....	21
4.3.3 Product Packaging.....	21
4.4 Financial Aspects	23
4.4.1 Product Cost	23
4.4.2 Selling Price	26
Chapter V Conclusion And Suggestion	27
5.1. Conclusion	27
5.2. Suggestion	27
Bibliography	
Appendix	

LIST OF TABLE

Table 3. 1 Ingredients for Gummy Candy from date juices and spices	12
Table 3. 2 Utensils for Gummy Candy from date juices and spices	14
Table 4. 1 Nutrition value of dates per 100 g	18
Table 4. 2 Start up capital.....	24
Table 4. 3 Packaging Cost.....	24
Table 4. 4 Utility Cost	25
Table 4. 5 Raw Material Cost.....	25

LIST OF FIGURES

Figure 4.1 Jar Glass 100 ml.....	23
Figure 4.2 Log.....	23