

## The Development of Contemporary Balinese Cuisine: Sago Based Ravioli With Smoked Bebek Betutu Filling

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### Abstrak

Penelitian ini dilatarbelakangi oleh kebutuhan untuk merevitalisasi kuliner tradisional Indonesia, khususnya gastronomi Bali, melalui inovasi kuliner kontemporer yang sesuai dengan preferensi konsumen modern sekaligus mendorong pemanfaatan sumber daya pangan lokal. Tujuan penelitian ini adalah mengembangkan dan mengevaluasi hidangan kontemporer berupa ravioli berbahan tepung sago dengan isian bebek betutu asap sebagai bentuk adaptasi inovatif dari kuliner tradisional Bali. Penelitian ini menggunakan metode Research and Development (R&D) yang diadaptasi dari model R&D Sugiyono, meliputi tahapan perencanaan produk, pengembangan produk, uji coba terbatas, validasi ahli, revisi, dan pengujian produk melalui evaluasi sensori. Produk dievaluasi menggunakan uji organoleptik (hedonik) yang melibatkan 30 panelis semi terlatih dan terlatih (16 laki-laki dan 14 perempuan). Penilaian dilakukan menggunakan skala hedonik lima tingkat yang mencakup lima atribut sensori, yaitu rasa, aroma, warna, tekstur, dan penampilan. Hasil evaluasi organoleptik menunjukkan tingkat penerimaan konsumen yang tinggi. Rasa merupakan atribut yang paling disukai dengan 90% panelis memberikan respons positif (47% "suka" dan 43% "sangat suka"). Aroma juga memperoleh 90% respons positif, sedangkan warna dan penampilan masing-masing memperoleh 80% respons positif. Tekstur menunjukkan tingkat penerimaan yang relatif lebih rendah, dengan 40% panelis menyatakan "suka", 53% "netral", dan 7% "tidak suka", yang mengindikasikan perlunya perbaikan formulasi lebih lanjut, khususnya terkait karakteristik fisikokimia adonan berbasis sago. Kebaruan penelitian ini terletak pada integrasi tiga elemen utama, yaitu: (1) penggunaan tepung sago sebagai bahan baku lokal bebas gluten untuk adonan ravioli, (2) pemanfaatan bebek betutu asap sebagai isian khas Bali, dan (3) perpaduan warisan kuliner tradisional Bali dengan pasta Italia dalam bentuk produk gastronomi kontemporer. Penelitian ini menunjukkan bahwa bahan pangan lokal dapat ditransformasikan menjadi inovasi kuliner modern dengan tingkat penerimaan sensori yang tinggi, sehingga mendukung diversifikasi pangan sekaligus pelestarian warisan gastronomi Indonesia.

**Kata kunci:** inovasi kuliner, gastronomi fusi, pengembangan produk pangan, evaluasi organoleptik, pemanfaatan pangan lokal.

### **Abstract**

This study is motivated by the need to revitalize Indonesian traditional cuisine, particularly Balinese gastronomy, through contemporary culinary innovation that aligns with modern consumer preferences while promoting the utilization of local food resources. The objective of this research is to develop and evaluate a contemporary dish in the form of sago flour ravioli filled with smoked bebek betutu, as an innovative adaptation of traditional Balinese cuisine. This study employed a Research and Development (R&D) method adapted from the Sugiyono R&D model, which includes the stages of product planning, product development, limited trials, expert validation, revision, and product testing through sensory evaluation. The product was evaluated using organoleptic (hedonic) testing involving 30 semi-trained and trained panelists (16 males and 14 females). The assessment used a five-point hedonic scale covering five sensory attributes: taste, aroma, color, texture, and appearance. The results of the organoleptic evaluation showed a high level of consumer acceptance. Taste was the most preferred attribute, with 90% of panelists responding positively (47% “like” and 43% “strongly like”). Aroma also received 90% positive responses, while color and appearance each obtained 80% positive responses. Texture showed comparatively lower acceptance, with 40% “like,” 53% neutral, and 7% “dislike,” indicating the need for further formulation improvement, particularly related to the physicochemical characteristics of sago-based dough. The novelty of this study lies in the integration of three key elements: (1) the use of sago flour as a gluten-free local raw material for ravioli dough, (2) the incorporation of smoked bebek betutu as a distinctive Balinese filling, and (3) the fusion of traditional Balinese culinary heritage with Italian pasta into a contemporary gastronomic product. This research demonstrates that local ingredients can be transformed into modern culinary innovations with strong sensory acceptance, supporting both culinary diversification and the preservation of Indonesia’s gastronomic heritage.

**Keywords:** Culinary innovation, fusion gastronomy, food product development, organoleptic evaluation, local food utilization.

## **1. INTRODUCTION**

Indonesia is a country rich in cultural diversity, reflected in various aspects of its people's lives, including the culinary sector. Each region in Indonesia has its own traditional foods that are not merely sources of nutrition but also represent cultural identity, a long-standing history, spiritual values, and the local wisdom of the community (Kusnadi, 2015). Traditional foods generally appear in various forms ranging from daily meals to ceremonial dishes and symbolic offerings in religious events. In this context, food carries strong social and symbolic dimensions (Ratna, 2014). However, the dynamics of globalization, urbanization, and changing lifestyles have led to a shift in consumption preferences, where fast food and modern-style cuisine increasingly dominate, especially among the younger generation (Wiriyanti & Hidayat, 2020).

One of the main challenges today is how to maintain the relevance of traditional food amid changing market tastes and increasingly homogenized global consumption patterns. Traditional food is often perceived as impractical, visually unappealing, and incompatible with the aesthetics of contemporary cuisine. In fact, traditional cuisine is not only valuable as cultural heritage but also holds great potential to be developed as part of the creative economy and tourism industry. Gastronomy has increasingly

become an important component of tourism experiences, creating added value through authentic cultural products while simultaneously contributing to local economic development and heritage preservation (OECD, 2014). The integration of culinary heritage into tourism and creative economy activities can strengthen destination competitiveness, generate community income, and safeguard intangible cultural assets (Nugroho, 2023). Therefore, innovative strategies are needed to reintroduce local cuisine with a more modern approach without compromising its authenticity.

Bali, as one of Indonesia's most popular tourist destinations, is renowned not only for its natural beauty and culture but also for its rich and flavorful culinary heritage. The island consistently attracts millions of visitors each year, recording approximately 6.95 million international tourist arrivals in 2025, an increase of 9.72% compared to the previous year (BPS Bali, 2026). Moreover, Bali has received numerous international recognitions, including being ranked among the world's top destinations in the Tripadvisor Travelers' Choice Awards, reflecting its strong global appeal as a tourism destination. One of Bali's most iconic dishes is *bebek betutu*, a duck dish infused with a blend of traditional Balinese spices and slowly cooked in banana leaves, producing a distinctive smoky aroma and deep flavor. *Bebek betutu* holds significant historical and religious value as it is often served during traditional ceremonies as an offering to ancestors and a symbol of respect for guests (Kemenparekraf, 2022). Beyond its ritual context, *bebek betutu* has become a signature menu item in various restaurants and hotels in Bali, as well as a popular Balinese souvenir product.

Nevertheless, the conventional presentation of *bebek betutu* is considered less flexible and less appealing to the visual preferences of the younger generation. A study conducted by Katadata Insight Center (2021) found that 61% of respondents aged 18–30 preferred modern food that is visually attractive, practical, and easy to consume over traditional dishes. This has prompted the need for innovative presentations of traditional food to ensure it remains relevant, competitive, and appealing to today's market. One possible approach is to repackage traditional culinary heritage into contemporary dishes.

Contemporary cuisine is the result of a creative process that blends elements of traditional culinary arts with modern techniques, ingredients, and aesthetics (Julianti, 2018). Its goal is to reintroduce local food through a more appealing and practical lens, in line with global culinary trends. This concept has been widely adopted by chefs and food industry professionals in many countries as a means of both preserving tradition and innovating food products. In the context of Bali, a contemporary approach enables the exploration of local flavors, such as *bebek betutu*, into more modern food forms such as pasta.

One type of pasta that holds potential for fusion with local flavors is ravioli, an Italian stuffed pasta known for its versatility in accommodating various fillings. It can accommodate various types of fillings, ranging from meat and vegetables to cheese (Oretta & Maureen, 2013). Ravioli also has an appealing visual form and can be served using a variety of modern plating techniques. If the ravioli filling is adapted using smoked *bebek betutu*, it will result in a fusion dish that is not only unique but also harmoniously blends local and global values.

In addition to the fusion of cultures in terms of taste and presentation, this innovation also touches on the aspect of sustainability by utilizing sago flour as the base for the ravioli dough. Sago flour is derived from the sago palm (*Metroxylon sagu*),

which grows abundantly in eastern regions of Indonesia such as Papua, Maluku, and Sulawesi. Indonesia has a high potential for sago production, reaching up to 5 million tons per year (National Food Agency, 2023), yet its utilization as a food ingredient remains relatively low. Sago is gluten-free, environmentally friendly, and well-suited for local food diversification. Using sago as a pasta ingredient adds value by offering a healthier alternative, especially for consumers with gluten intolerance or those following a gluten-free diet (Haliza & Iriani, 2006).

Although the use of sago flour in pasta formulations such as ravioli presents challenges related to dough texture and elasticity compared to wheat-based pasta, these limitations provide opportunities for the development of innovative processing techniques utilizing local ingredients. The creation of smoked *bebek betutu* ravioli using sago flour represents not only a culinary fusion between local heritage and global gastronomy but also a strategic effort to promote food diversification, increase the added value of indigenous commodities, and strengthen the sustainability of Indonesia's culinary identity. Therefore, this study aims to develop and evaluate a contemporary ravioli product filled with smoked *bebek betutu* and formulated using sago flour, focusing on its sensory acceptability and its potential as an innovative model for preserving traditional cuisine through modern culinary adaptation.

## **2. LITERATURE REVIEW**

The literature review in this study is organized to identify existing knowledge on local-based ravioli innovation, highlight the theoretical concepts underpinning contemporary culinary development, and establish the research gap addressed by this study.

The concept of culinary innovation emphasizes the adaptation of traditional foods through the integration of modern techniques, presentation styles, and consumer preferences while maintaining their cultural authenticity (Julianti, 2018). Within this perspective, the concept of contemporary cuisine enables traditional dishes to be transformed into products that are more appealing, practical, and relevant to current market trends. In parallel, the concept of food localism encourages the utilization of indigenous ingredients as a strategy to strengthen local identity, support food diversification, and enhance the sustainability of regional food systems (Feagan, 2007). The use of local commodities also contributes to reducing dependence on imported ingredients and creating added economic value for local communities.

Sago flour represents one of Indonesia's indigenous food resources with considerable potential for product innovation. As a naturally gluten-free ingredient derived from *Metroxylon sagu*, sago supports dietary diversification and responds to the growing consumer demand for healthier and environmentally sustainable food products (Haliza & Iriani, 2006). Despite Indonesia's abundant sago production, its application in modern food products remains limited, particularly in the development of pasta-based products. Therefore, incorporating sago into contemporary cuisine provides opportunities to promote local ingredients through innovative culinary approaches.

Previous studies have demonstrated the feasibility of developing ravioli using local ingredients. Putri Rahmadhaania et al. (2021) developed ready-to-cook ravioli by substituting wheat flour with yellow sweet potato and using *rendang* filling, finding that the 50% sweet potato formulation was most preferred by consumers. Similarly,

Khusnaini developed ravioli incorporating purple sweet potato flour using the 4D Research and Development (R&D) model and reported favorable consumer acceptance of the product. Rahmajati and Nugrahaeni (2019) utilized sorghum flour and vegetable fillings to create a healthier, low-gluten ravioli alternative, while Satria and Ratnaningsih focused on developing functional ravioli containing dangke and beetroot extract to address anemia prevention among adolescent girls. More recently, Hafidah and Ramadani (2025) introduced Chicken Woku Ravioli using local Indonesian seasonings and complemented sensory evaluation with business feasibility analysis.

Collectively, these studies reveal several similarities. First, they position ravioli as a medium for integrating local ingredients into contemporary food products. Second, most studies adopt a product development approach through Research and Development methods accompanied by sensory evaluation. Third, they aim to enhance the value of indigenous ingredients through innovations that improve nutritional quality, consumer appeal, and market potential.

However, important differences remain. Previous studies primarily employed sweet potato, sorghum, dangke, beetroot, and chicken-based fillings, with objectives centered on nutritional enhancement, food diversification, anemia prevention, or commercial feasibility. None of these studies explored the utilization of sago flour as the principal ingredient in ravioli dough, despite its strategic importance as an indigenous, gluten-free, and sustainable food source. Furthermore, no previous research has incorporated bebek betutu, one of Bali's iconic traditional dishes, as a ravioli filling. Likewise, the application of a smoking technique to bebek betutu as a means of enhancing flavor complexity within a contemporary pasta product has not been reported in the existing literature.

These findings indicate a clear research gap. Although local ingredient-based ravioli innovation has been widely investigated, studies integrating local commodities, traditional culinary heritage, and modern culinary techniques within a single product remain limited. This study addresses that gap by developing ravioli made from sago flour and filled with smoked *bebek betutu*, thereby combining the concepts of food localism, contemporary cuisine, and sustainable culinary innovation. The novelty of this research lies in three aspects: (1) the use of sago flour as the primary dough component in ravioli formulation, (2) the incorporation of smoked *bebek betutu* as a distinctive Balinese filling, and (3) the integration of traditional Indonesian culinary heritage with modern pasta products to create a culturally rooted yet globally relevant food innovation.

Based on this novelty, the present study aims to evaluate the organoleptic characteristics of sago flour ravioli filled with smoked *bebek betutu* through hedonic testing involving consumer panelists. The findings are expected to contribute to the development of sustainable local food products, strengthen the preservation of traditional culinary heritage through contemporary adaptation, and expand the scientific discourse on indigenous ingredient utilization in modern gastronomy.

### 3. METHODOLOGY

This study employed a Research and Development (R&D) approach to develop a contemporary Balinese culinary product in the form of sago flour ravioli filled with smoked *bebek betutu*. In line with the stages described in this study, the research process consisted of product concept planning, initial formulation, processing trials, expert

validation, and sensory evaluation. The objective of this approach was to produce an innovative food product that integrates local ingredients with modern culinary techniques while assessing its acceptability among potential consumers.

The research was conducted at the Food Production Laboratory of Bali International Polytechnic, Jalan Pantai Nyanyi, Beraban, Kediri District, Tabanan Regency, Bali, Indonesia. The laboratory was selected because it provides adequate facilities and equipment for product development, food processing experiments, and organoleptic testing.

Primary data in this study were obtained from the product development process and organoleptic evaluations conducted on the developed ravioli product. Additional data were collected through observations during the preparation and processing stages. Secondary data were derived from scientific journals, books, proceedings, and other relevant references related to contemporary cuisine, local food innovation, gluten-free products, Balinese gastronomy, and sensory evaluation methods.

The development process began with the formulation of ravioli dough using a combination of sago flour, rice flour, corn flour, xanthan gum, eggs, and salt. The filling was prepared from smoked duck fillets combined with traditional *bebek betutu* spices to preserve the authentic Balinese flavor profile while introducing a contemporary presentation. After obtaining the final formulation through a series of processing trials and expert validation, the product was subjected to consumer acceptance testing.

The sensory evaluation involved 30 panelists, consisting of 16 male and 14 female participants. The panelists included trained and semi-trained panelists, as stated in the product evaluation stage of this study. Organoleptic testing was conducted to assess five sensory attributes: taste, aroma, color, texture, and overall appearance. Each panelist voluntarily participated in the evaluation and was requested to provide an assessment based on their sensory perceptions of the developed product.

The research instrument consisted of a hedonic questionnaire using a five-point hedonic scale, with the following criteria: 1 = strongly dislike, 2 = dislike, 3 = neither like nor dislike, 4 = like, and 5 = strongly like. This instrument was used to measure panelists' preferences toward each sensory attribute of the product. Standard kitchen equipment and measuring tools, including digital scales and food preparation utensils, were also utilized to ensure consistency throughout the production process.

Data collection focused primarily on the results of the organoleptic test. The finalized ravioli samples were prepared under standardized conditions and presented to the panelists individually. The panelists then evaluated each attribute and recorded their responses on the hedonic questionnaire. Observational notes regarding the production process and expert validation outcomes were documented to complement the sensory evaluation findings.

The collected data were analyzed using descriptive statistical methods. Quantitative data obtained from the hedonic questionnaires were processed by calculating the frequency distribution and percentage of responses for each category of the sensory attributes evaluated. The analysis aimed to describe the level of panelist acceptance toward the developed product. No inferential statistical tests were employed because the purpose of this study was limited to product development and preliminary consumer acceptance assessment. Qualitative feedback from panelists was analyzed descriptively to provide additional insights into the strengths and areas for improvement of the product.

The results of the study are presented in the form of tables, graphs, and descriptive narratives. Tables and graphs were used to illustrate the distribution and percentage of panelists' responses for each organoleptic attribute, while narrative explanations were employed to interpret the findings and describe the development process of sago flour ravioli filled with smoked *bebek betutu* as an innovative contemporary adaptation of traditional Balinese cuisine.

#### 4. RESULT AND DISCUSSION

##### A. Product Development of Sago Flour Ravioli Filled with Smoked Bebek Betutu

This study developed a contemporary Balinese dish in the form of sago flour ravioli filled with smoked *bebek betutu*. The product innovation combined Italian pasta-making techniques with local ingredients and traditional Balinese flavors to create a menu that reflects both cultural preservation and modern culinary trends. The ravioli dough was formulated using a combination of sago flour, rice flour, corn flour, xanthan gum, eggs, and salt to produce a dough with acceptable handling characteristics despite the absence of gluten. Meanwhile, the filling was prepared using smoked duck fillets mixed with traditional *bebek betutu* spices to preserve the authentic flavor profile of Balinese cuisine. Table 1 presents the formulation of the developed product.

**Table 1.** Ingredients of Sago Flour Ravioli Filled with Smoked Bebek Betutu

Ingredient	Quantity	Unit
<b>Ravioli Dough</b>		
Sago flour	85	gr
Rice flour	85	gr
Corn flour	70	gr
Gum xantana	1	tbsp
Egg	3	Pcs
Salt	1	gr
<b>Bebek Betutu Spice</b>		
Shallot	100	gr
Garlic	50	gr
Ginjer	20	gr
Turmeric	30	gr
Lemongrass	30	gr
Galangal	20	gr
Red big chilli	40	gr
Red eye chilli	30	gr
Candelnut	3	Pcs
Shrimp paste	8	gr
Coriander seed	3	gr
White pepper	3	gr
Cumin	2	gr
Salt	1	gr
Oil	60	ml
Duck fillet	400	gr

Sauce Betutu		
Betutu spice mix	100	gr
Coconut milk	50	ml
Cream	30	ml
Water	100	ml

(Source : Author, 2025)

The production process consisted of dough preparation, spice preparation, filling formulation, ravioli shaping, sauce preparation, and cooking. The final product exhibited a distinctive appearance characterized by the natural color of sago-based pasta and the aromatic richness of smoked *bebek betutu*. Although the detailed production stages are important for product replication, the emphasis of this study lies in evaluating the sensory acceptability of the developed product.



Figure 1. The production process

## B. Organoleptic Evaluation of Sago Flour Ravioli Filled with Smoked Bebek Betutu

After expert validation and formulation trials, the final product was evaluated by 30 panelists consisting of 16 male and 14 female participants. The organoleptic assessment covered five attributes, namely taste, aroma, color, texture, and overall appearance.

Table 2. Hedonic Evaluation Results

Attribute	Strongly Dislike (%)	Dislike (%)	Neutral (%)	Like (%)	Strongly Like (%)
Taste	0	0	10	47	43
Aroma	0	0	10	63	27
Color	0	0	20	47	33
Texture	0	7	53	40	0
Appearance	0	0	20	53	27

(Source : Author, 2026)

The findings indicate that the product received generally positive responses from the panelists. Taste emerged as the most preferred attribute, followed by aroma, appearance, and color. Texture obtained relatively more neutral responses compared with other attributes, indicating opportunities for further improvement.

### C. Discussion

The taste attribute achieved the highest level of acceptance, with 90% of panelists expressing positive responses ("like" and "strongly like"). This finding suggests that the distinctive flavor profile of smoked *bebek betutu* successfully adapted to the ravioli format without diminishing its authentic character. The rich combination of traditional Balinese spices and the smoky notes derived from the smoking process contributed to a unique sensory experience that appealed to consumers. This result is consistent with the findings of Hafidah and Ramadani (2025), who reported that ravioli products incorporating local Indonesian flavors tend to receive favorable consumer responses because they offer familiarity while introducing novelty.

Similarly, the aroma attribute was positively evaluated by the majority of panelists. The aromatic complexity generated by the *bebek betutu* spices, including lemongrass, galangal, turmeric, and garlic, contributed to the distinctive identity of the product. The smoking process may have further enhanced aroma intensity, resulting in a more appetizing perception. These findings demonstrate that contemporary adaptation of traditional dishes can retain the sensory characteristics valued by consumers while increasing their appeal in modern presentations.

The color and appearance attributes also received high acceptance levels. The natural yellowish-brown color produced by the sago-based dough and the filling created an attractive visual contrast, while the final plating contributed to the contemporary aesthetic of the dish. These results support the concept of contemporary cuisine proposed by Julianti (2018), which emphasizes that traditional foods can be revitalized through modern presentation techniques without compromising their cultural essence. The positive response toward appearance also suggests that visual innovation is important in attracting younger consumers, who increasingly value aesthetics in food consumption.

Texture was the only attribute that generated predominantly neutral responses. More than half of the panelists (53%) rated the texture as neutral, while 40% expressed positive acceptance. This outcome is likely associated with the physicochemical characteristics of sago flour, which lacks gluten and therefore produces a texture that differs from conventional wheat-based pasta. Haliza and Iriani (2006) noted that the development of products using non-wheat flours often encounters challenges related to elasticity and chewiness, requiring formulation adjustments to improve consumer acceptance. Nevertheless, the results of this study indicate that the unique texture of sago flour remains acceptable to consumers and can be interpreted as part of the product's identity rather than solely as a limitation.

When compared with previous studies, this research further strengthens the potential of ravioli as a medium for local culinary innovation. Earlier studies utilized yellow sweet potato, purple sweet potato, sorghum, dangke, beetroot, and chicken-based fillings to improve nutritional value and diversify food products. However, this study differs by integrating three novel aspects simultaneously: the utilization of sago flour as the principal dough ingredient, the incorporation of smoked *bebek betutu* as a filling representing Balinese culinary heritage, and the adaptation of traditional flavors into a contemporary pasta product. These findings reinforce the argument that local ingredients and traditional cuisine can be transformed into innovative products with promising consumer acceptance.

From a practical perspective, the positive acceptance demonstrated by the panelists indicates that sago flour ravioli filled with smoked *bebek betutu* has potential to be developed further as a menu item in restaurants, hotels, and culinary tourism destinations that seek to promote authentic Balinese gastronomy through contemporary presentations. Such innovations may not only contribute to preserving local culinary heritage but also support food diversification initiatives and increase the economic value of indigenous Indonesian ingredients in the modern culinary industry.

## **5. CONCLUSION**

This study successfully developed a contemporary Balinese culinary product in the form of sago flour ravioli filled with smoked *bebek betutu*, in line with its objective of reintroducing traditional Balinese cuisine through a modern approach while promoting the use of local ingredients. The product formulation combined sago flour, rice flour, and corn flour to produce a distinctive ravioli texture, while smoked *bebek betutu* was incorporated as the filling to preserve the authentic flavor profile of one of Bali's iconic dishes. Based on the organoleptic evaluation involving 30 panelists consisting of 16 male and 14 female participants, the product demonstrated a positive level of acceptance across all sensory attributes assessed. Taste emerged as the most favorable attribute, with 43% of panelists indicating "strongly like" and 47% indicating "like," followed by aroma, which received positive responses from 90% of the panelists. Color and appearance were also well accepted, reflecting that the contemporary presentation successfully enhanced the attractiveness of traditional Balinese cuisine. Although the texture attribute received more neutral responses than other aspects, the majority of panelists still considered the product acceptable, suggesting that the unique characteristics of sago flour can be appreciated as part of the product's identity. Overall, these findings indicate that sago flour ravioli filled with smoked *bebek betutu* has promising potential as an innovative menu item within the category of modern Indonesian cuisine while simultaneously contributing to the preservation of Balinese culinary heritage and the promotion of local food diversification.

Nevertheless, this study has several limitations that should be acknowledged. The sensory evaluation involved a relatively limited number of panelists and focused primarily on organoleptic acceptance using descriptive analysis, without incorporating broader consumer testing, nutritional evaluation, shelf-life assessment, or economic feasibility analysis. In addition, the neutral responses observed in the texture attribute indicate opportunities for further refinement of the dough formulation and processing techniques to obtain a softer and more elastic texture without compromising the distinctive characteristics of sago flour. Future studies are therefore encouraged to explore alternative formulations using different proportions of local ingredients, optimize processing methods, investigate nutritional content and storage stability, and conduct acceptance studies involving more diverse consumer segments to obtain more representative results. Further research integrating market analysis and commercialization strategies would also strengthen the practical application of this product. Through such developments, contemporary adaptations of traditional cuisine can continue to serve not only as a means of cultural preservation but also as a strategy for enhancing the competitiveness and sustainability of Indonesia's local culinary resources.

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