

**RESEARCH AND DEVELOPMENT FINAL PROJECT
“Lamos Powder”**

(Lemongrass Powder for Healthy Digestion System)



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RESEARCH AND DEVELOPMENT FINAL PROJECT

“LEMONGRASS POWDER”

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PREFACE

First of all i would like to thanks God because of His bless i can finish this project, also Mr. Zaldy Iskandar, Ms. Asri, and Ms. Diana for their help in supervise this product and make this report. As a part of the Diploma Curriculum and in order to gain practical knowledge in the field of Culinary Art, I were required to make a Research and Development as Final Project. In this project report, i have included detail of ingredients, cooking methods, nutrition facts, marketing strategy, and also product calculation.

Doing this project report helped us to enchance our knowledge regarding the work in to the attitude of consumer towards the new product, whether it can be acceptable or not.

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EXECUTIVE SUMMARY

Lemongrass is a fragrant tropical grass that yields an oil that smells lemon, it grown in tropical regions (Asia) and it is widely used in cooking needs and in perfumery and medicine. Lemongrass is a good source of vitamins A and C, folate, folic acid, magnesium, zinc, copper, iron, potassium, phosphorus, calcium and manganese. It also has minute traces of B vitamins. I make lemongrass powder so everyone can cook using this ingredients in their dish without any requirements to get the fresh one. Our lemongrass powder are made from only the fresh ingredients we can get our hands on, so first of all we cut the lemongrass stalk into small pieces, than we dry the pieces until the pieces not contain any water, than after that we crush the pieces until powder form.

We believe our product will be helpful for people living abroad because our product can be use for the substitute if they can't find the fresh one in their country. We will export our product in the future, so that it will make life easier for people living abroad because they don't need to purchase the fresh one. Our product will be sell around Rp 22.000.00,- and it contains 45gr/bottle this will make people to buy our product because our price are reasonable. Also our target market will be people who are experiencing a lot in culinary world