

## **RESEACH AND DEVELOPMENT FINAL PROJECT**

**Carambola Jam**  
**( High Fiber Jam from StarFruit )**



**Arranged by :**  
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**CULINARY ART STUDY PROGRAM**  
**AKADEMI KULINER DAN PATISERI OTTIMMO INTERNASIONAL**  
**SURABAYA**  
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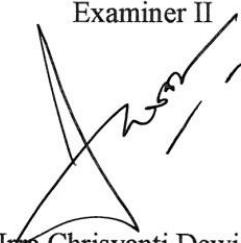
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## **PREFACE**

As a part of the Diploma Curriculum and in order to gain practical knowledge in the field of culinary art, we are required to make a research and development as final project. In this project report we have included detail of ingredients, cooking methods, nutrition facts, marketing strategy and also product calculation.

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

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