

RESEARCH AND DEVELOPMENT FINAL PROJECT

FREEZE DRIED BANANA PEEL POWDER



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**CULINARY ART STUDY PROGRAM
AKADEMI KULINER DAN PATISERI
OTTIMMO INTERNASIONAL**

**RESEARCH AND DEVELOPMENT FINAL PROJECT
“FREEZE DRIED BANANA PEEL POWDER”**

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14 September 2017

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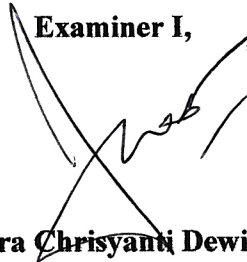


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Executive Summary

Severe global issues such as food waste is one of the challenge that become our responsibility to take care. Different attempts have been developed by several institutions to help reduce global food waste. Our approach is more than just to reduce global food waste, but also to convert it into beneficial product for human being.

Banana is a very common tropical fruit that is not just widely available nationwide, it is also harvested year long. Various varieties of banana are found easily in the local market. With the highly consumed number of banana, the number of banana peel wasted is also rising. It is such a pity to see the amount of nutrition inside the banana peel being thrown away daily.

Regarding the number of nutrition contained in the banana peel itself, eating raw banana peel is not common. The rubbery texture and unpleasant taste of banana peel is unconvincing enough for consumers not to even try. By eliminating the texture, taste, and odor, banana peel powder stands a chance for public attention as it is rich in potassium, fibre, tryptophan, and lutein. Freeze drying is chosen as the method because of its ability to eliminate liquid while maintaining as much nutritional value as possible.

Our goal is to provide affordable, simple, and nutritious solution for human being that is also practical to reduce global food waste. With the selling price of Rp. 25.000 per 250 gr, the product will provide advantages for both its consumers and our environment.