

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**High Protein and Low Fat Green Tofu**



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**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**High Protein and Low Fat Green Tofu**

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## **PREFACE**

As a student of diploma curriculum, we must to do Research and development project. In this project , I would like to thank to our lecturer , Mr. Zaldy Iskandar , B.Sc. ,that have been teach and give us encourages

Doing this project very helped us to enhance my knowledge as a student to learn make a product and know customer interest to a new product.

And i would like to thank my Supervisor , Ms. Asri Puspita Wardani,STP.,Msc for helped me improve my product, and guide me along the process of making this report

## **Executive Summary**

This products is the represents of sidoarjo and Indonesia because this products is truly authentic from Indonesia. The ingredients that we use is all from local store or local market, we don't use any import products or ingredients to make this products. Because the purpose of making this products are make a new jobfield, and new UKM in Indonesia. This products is way more healthy than another tofu or the mainstream tofu, because this tofu is containing more vitamin and mineral, and the segment market for this products are people that need healthy food for their life. The price of this product maybe more expensive than the other tofu but this tofu ingredients all from local the price arround Rp.20.000,00/packs , the other purpose of this products is for decreasing the market needs of Imported soybean to Indonesia.