

RESEARCH AND DEVELOPMENT FINAL PROJECT

“KOMAK MILK ”

HIGH ANTIOXIDANT AND LOW FAT MILK



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PREFACE

Thanks to God for allowing me to complete the final and final exam, and also I would like to thank the Teachers who have guided me and willing to assist me in problem solving and Additionally, finishing this assignment has helped me to upgrade my insight as an understudy in regards to comprehend the client enthusiasm toward this new item , with desires that some time or another this item will be acknowledged and be valuable for others.

EXECUTIVE SUMMARY

Komak milk is an extracted milk that came from lablab peanuts or Komak peanuts, it taste 99% similar with Soy and it can be the answer for Indonesia to become the replacement of Soy. Indonesia needs of soy is too high and it make Indonesia must import the soybeans from other country and Indonesia cannot fulfil the needs of soy by itself that's why we need komak for replacing imported soybeans, Excellence of komak is it has a similar taste with soy also has similar nutrient inside with soybeans but komak is easier to plant and grow that's why I believe it can be the replacement of soybeans.

And my first step to make a big replacement I start with small step, I sell komak milk with affordable price Rp.7.200, So my first product is going to be komak milk but after komak milk there is still so many things that I can make from komak like Soy Sauce, Sweet Soy Sauce, Yoghurt, Fried Peanut, Flour, Etc.

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