

RESEARCH AND DEVELOPMENT FINAL PROJECT
BLIMBI JAM CONTAINING NIACIN, POTASSIUM, AND VITAMINS
FOR REDUCING CHOLESTROL, AND MAINTAINING HEALTH.



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AKADEMI KULINER DAN PATISERI OTTIMMO INTERNASIONAL
SURABAYA

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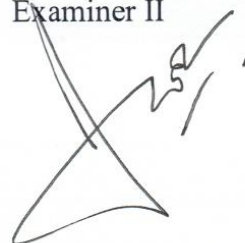
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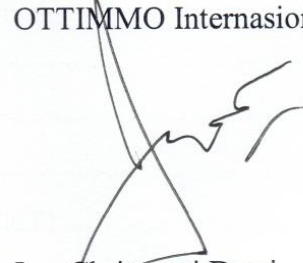
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Contents

Executive Summary	vi
CHAPTER 1	7
INTRODUCTION	7
1.1 Background	7
1.2 Objective	7
CHAPTER II.....	8
PRODUCT DESCRIPTION	8
2.1 Product Description	8
2.2 Materials	8
2.2.1 Blimbi	8
2.2.2. Sugar	9
2.3 Equipments	9
2.3.1 Stove.	9
2.3.2 Kitchen Scale.	10
2.3.3 Pot	10
2.3.4 Knife	11
2.3.5 Cutting board	11
2.3.6 Silicone Spatula.....	12
2.3.7 Food Processor.....	12
2.3.8 Wooden Spatula	13
2.4 Production Method.....	14
2.4.1 Storage	14
2.4.2 Standard Operational Procedure	14
2.4.2 Procedure	15
2.4.3 Hygiene and Sanitation Procedures	16
2.5 Nutrition Value.....	17
2.5.1 Blimbi	17
2.5.2 Sugar	18
2.6 Hazard Analysis and Critical Control Points (HACCP)	19
CHAPTER III	20
MARKETING ANALYSIS	20
3.1 Business Analysis	20

3.2	Market Environment Analysis	20
3.2.1	Industrial Analysis	21
3.3	Marketing Strategies	22
3.3.1	Segmenting and Targeting	22
3.3.2	Positioning	23
3.3.3	Marketing Mix	23
3.3.3.1	Product and Advantages.....	23
3.3.3.2	Promotions	24
3.3.3.3	Place of Distribution and Availability.....	24
3.3.3.4	Staff.....	24
3.3.3.5	Productivity	24
3.3.4	SWOT	25
3.3.4.1	Strengths	25
3.3.4.2	Weakness	25
3.3.4.3	Opportunities.....	25
3.3.4.4	Threats.....	25
3.4	Human Resource Management	26
3.4.1	Team	26
3.4.2	Task Breakdown	26
3.4.3	Working Hours.....	26
3.4.4	Recruitment.....	27
3.4.5	Training.....	27
3.4.6	Performance Appraisal.....	28
3.4.7	Salary	28
CHAPTER IV		29
PRODUCT CALCULATION.....		29
4.1	Variable Cost	29
4.2	Overhead Cost (Per Month)	30
4.3	Fixed Cost	30
4.4	Break Even Point	31
CHAPTER V.....		32
CONCLUSION		32
5.1	Conclusion	32

5.1 Suggestion.....	32
REFERENCE.....	33

Executive Summary

Blimbi while is one of the most commonly found fruits in Indonesia, surprisingly not much knows about it's existence nowadays. It can be found in tropical areas. They have been used as spice, flavor enhancement, garnish, syrup, drinks, and even as medicine or cure. They have the reputation of being sour, and even more so when unripe. They are tender to touch when ripe, while tough to even press on when not. They have a yellowish green flesh inside. They contain many nutrients such as potassium, phosphorous and calcium, Vitamin B1, B2, B3, and C, and many other as such that are beneficial to the human body and human health and well being. We are using this fruit to make Blimbi Jam, a unique product ready to compete with other products in the market.

It is sold in a glass jar of 200 ml, with an average selling price of Rp, 20.000. This product is targeted to people who are concerned in finding a healthy product to go with their lifestyle, but it is suitable for all ages. It is a perfect healthier alternative than most of the jams currently available on the market at a cheaper price.