

RESEARCH AND DEVELOPMENT FINAL PROJECT
“FRUITY BOMBA JAM”
PROCESSING RAW PAPAYA INTO JAM PRODUCT WITH HIGH
FIBER AND VITAMINS.



By

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PREFACE

As a part of the Diploma Curriculum and in order to gain student's practical knowledge in Culinary Art , we are required to make a Research and Development Project as a Final Project . In this project , I would like to express my deepest appreciation to all those who provided me the possibility to complete this report . A special gratitude i give to our lecture , Mr. Zaldy Iskandar , B.Sc. ,that have been contribute to stimulate and encourage us as his student to make this Final Project.

Doing this project very helped us to enhance my knowledge as a student regarding to understand the customer interest toward this new product , with expectations that someday this product will be accepted and useful for others .

Furthermore i would like to thank my assistant lecturer , Ms. Asri Puspita Wardani,STP.,Msc for helped me to supervise my product, and guide me along the process of making this report.

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EXECUTIVE SUMMARY

The *Carica papaya* or people usually called it Papaya are consist of two parts , the fruit itself and seed. People especially in Asia are very familiar with this fruit . Papaya itself have a relatively high amount of pectin , which used in food as a gelling agent particularly in jams and jellies . Papaya , has also high selling power and rich in nutrients. Papaya gaining in popularity among tropical fruits worldwide , papaya is now ranked fourth in total tropical fruit production after bananas , oranges , and mango. The smell of ripe, fresh papaya flesh can strike some people as unpleasant , so with this product we like to neutralize the smell and make it into a jam .

“Papaya jam” can be our best opportunity , we try to make people who usually don’t like it because it’s unpleasant smell loves it , also we are ready to compete in the food industry. We present you our “Papaya Jam” , our target is not only vegetarian , but also children and all people with healthy lifestyle . We are aware that people awareness about healthy lifestyle are increasing for the last 10 years , so we’re sure that people will easily accept this kind of healthy product.

Our “Fruity Bomba Jam” will sell by distribute it into a supermarket , and sell it in our production environment , also we’re going to participating in a bazaar & culinary exhibition. Our product will be stored in the chiller and packed into an airtight container (glass jar). Selling price of “Fruity Bomba Jam” is Rp. 20.500,00 per package with net weight 250 grams.