

RESEARCH AND DEVELOPMENT FINAL PROJECT

Putri Malu (*Mimosa pudica*) Candy



BY:

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OTTIMMO INTERNATIONAL MASTERGOURMET
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SURABAYA 2022**

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Surabaya, 31st October 2022



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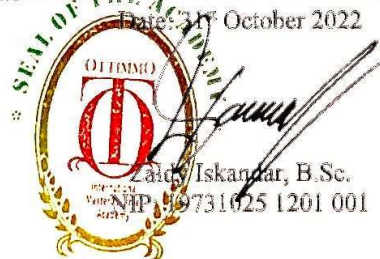
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APPROVAL 2

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PREFACE

First of all, I would like to thank the Lord Jesus Christ for His blessings and spiritual guidance so that I can complete this culinary innovation and new product development. The main purpose of making this report is to help students in Ottimmo to be creative and innovative because we have to create new products that have never existed in Indonesia. One of the reasons why I came up with the idea of making Putri Malu Candy is because I want to make health products, especially to relieve coughs, flu, and insomnia in a form that is simple, easy to consume, and delicious to eat.

During the process of completing this report, I received a lot of guidance and support. With this, I would like to thank the names below:

1. My parents have supported and provided me with a good education.
2. Mr. Zaldy Iskandar as the President Director of Ottimmo International.
3. Ms. Hilda T Iskandar, S.E., Ak., C.A., M.M. as Head of Study Program at Ottimmo International.
4. Mr. Gilbert Yanuar H. as a supervisor has helped me in many ways so that I can understand the guidelines for making this report.
5. Friana Elizabeth A. and Laurenz Alan R., who have helped me to calculate the financial aspect.

Surabaya, 31st October 2022.



Bella Rosalia

EXECUTIVE SUMMARY

This Putri Malu plant, rarely anyone knows that this plant can be used as an herbal treatment, therefore author want to make this product from the extract of the plant so that many people also know about the benefits that it can provide

This Idea in making this candy product is to create a product that is new and beneficial for health. Especially can help relieve coughs, flu, or insomnia. With the addition of fruit, this product can also help add fiber to our body. With the uniqueness of using the roots and leaves of the Putri Malu plant, this is a good product and no one has made it yet.

Putri Malu Candy will be packaged using baking paper and plastic that protect the candy directly, then it will be put into a glass jar to make it more protected and safe, each jar will contain 16 pieces of candies and each jar will be sold for Rp. 61.500. Later these candies can be found in supermarkets or ordered via social media

Keywords: *Candy, Putri Malu Candy, Research and Development.*

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