

RESEARCH AND DEVELOPMENT FINAL PROJECT

PÜR

“THE SPINACH POWDER”

**(VITAMIN B6&B9, IRON, POTASSIUM, MAGNESIUM, NO
ARTIFICIAL CHEMICAL, 100% VEGAN)**



By

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**CULINARY ART STUDY PROGRAM
AKADEMI KULINER DAN PATISERI OTTIMMO
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PREFACE

As a part of the Diploma Curriculum and in order to gain practical knowledge in the field of Culinary Art, we are required to make a Research and Development as Final Project. In this project report we have included detail of ingredients, cooking methods, nutrition facts, marketing strategy, and also product calculation.

Doing this project report helped us to enhance our knowledge regarding the work in to the attitude of consumer towards this new product, whether it can be acceptable or not.

Finally, we would like to thank our lecture Mr. Zaldy Iskandar, Ms. Vindhya Tri Widayanti, and Mrs Diana for their help in supervise our product and making this report.

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EXECUTIVE SUMMARY

Spinach is a green leafy vegetable that is not native to Nigeria so it does not have a Yoruba, Igbo or Hausa Nigerian name. There may be native Nigerian vegetables that look like spinach but they are not the same as the spinach found in temperate regions. Spinach or also known as "*The Spanish Vegetable*" is an edible flowering plant. Spinach, like other green leafy vegetables is rich in iron, a great source of Vitamins A, C, K etc and dietary fibre.

Spinach has a bland and strong taste at the same time. Basically all leafy vegetable has that unsatisfying after taste, that make people pick other unhealthy food to eat which is more delicious than green leafy vegetable that contain high nutrition value. Our generation consume fast food, soda, fried food, etc, which are unhealthy and causing any kind of sickness. People start to realise this problem and aware of this unhealthy lifestyle.

This product is a new way to start healthy lifestyle, this powder contain a lot of health benefit and advantages. First of all, it is vegan and 100% pure spinach, no chemical artificial added and cruelty free. This product suitable from children to adult, there is no age difference. It can be added to food, savoury or sweet and also drink such as juice and smoothies.

With a price Rp. 35.000 for 250 gr, it can reach many people to buy our product. There are a lot of advantages from our product so we can see an opportunity for this product to be on market very soon.