

RESEARCH AND DEVELOPMENT FINAL PROJECT

PALKUNANG

(High Protein, Calcium, and Fiber Empal Made from Jackfruit Skin)



By

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I hope that all of you will find this report useful in the future.

Surabaya , August 15th , 2018

Marcella Aileen Widardi

APPROVAL

RESEARCH AND DEVELOPMENT FINAL PROJECT

**HIGH PROTEIN, CALCIUM, AND FIBER EMPAL MADE FROM
JACKFRUIT SKIN**

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EXECUTIVE SUMMARY

I'm Marcella Aileen Widardi who is a proud creator of new product called "Palkunang". Palkunang is a delicious and nutritious empal made from jackfruit skin. Palkunang stands for the Indonesian word, "Empal kulit nangka". It is full of protein, calcium, and dietary fiber. It's has never been invented before until 2018. This is a new start for our rising product. Our target market is basically everyone, but we focus more on vegans and vegetarians. It's safe for them because we don't use any animal products in our processing. Our empal tastes delicious with a soft texture, but not too soft. It's also unique in a good way. People who don't like hard empal will love our product. We are looking for loyal customers to be attracted to our products. People can contact us online through our social media: Facebook and Instagram for ordering. We also actively join some food bazaar. Palkunang quality is always guaranteed because there's nothing happier than seeing people love our product. It is made naturally and with no preservatives. It is recommended to eat it together with rice to enjoy our product the fullest.