

**RESEARCH AND DEVELOPMENT FINAL PROJECT**  
**(V)Choice (Vegan Nuggets Made From Young Jackfruit)**



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**2020**

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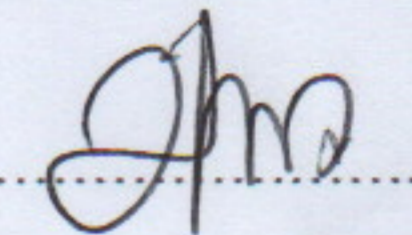
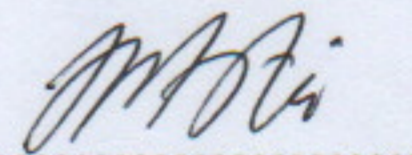
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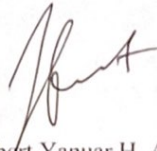
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## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and anyother kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

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Surabaya, 10 July 2020

Author,



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## EXECUTIVE SUMMARY

Some people think “vegan” is an abbreviated way to say “vegetarian”. But actually a vegan diet focuses on plant-based food that excludes all animal products. While vegetarians still eat dairy and eggs, vegans avoid foods that involve animals in their processing methods. And nowadays there are many people in Indonesia are starting vegan. But vegan food is rarely available in Indonesia. So due the high demand of vegan food the author decided to open a vegan company.

(V)Choice first product is vegan nuggets. The author chooses to make nuggets because it’s one of many practical foods that people like to eat at home. But many store-bought nuggets are not healthy because they are not 100% chicken meat but it’s also containing blood vessels, fat, and cartilage. So the author decided to make the healthy version of nuggets. The author uses young jackfruit as the main ingredients because it has neutral flavor and a texture that similar to chicken meat. In Indonesia young jackfruit is often used in many dishes such as Gudeg, Megono and many more. Jackfruit has many nutrition value and health benefits. Jackfruit is a good source of potassium which can help reduce blood pressure, jackfruit can also help to counter the effects of free radicals, and jackfruit can also help fight high blood sugar level.

The author will start selling the product through online and retailer shop around Surabaya. When (V)Choice already stabilizing in the production, the author will open a store that will also sell ready to eat food. The author think (V)Choice have a big opportunity in the market, because (V)Choice vegan nuggets are the first vegan nuggets in Indonesia that made from young jackfruit. The author product isn’t only for vegan, it’s also suitable for non vegan consumers because it’s taste like real nuggets but in a healthy way. The author vegan nuggets have through many trials and errors because the author wants to provide the best product to the customers. The author will always develop an innovative products for (V)Choice customer.

Keywords : Vegan, Young Jackfruit

## **PREFACE**

First of all, the author would like to thank my God, Jesus Christ for his blessings and guidance that He gave in order to finish this Research and Development report entitled “(V)Choice (Vegan Nuggets Made From Young Jackfruit)”. The purpose of this Research and Development project is to help every student in Ottimmo to be creative and innovative as the author have to make a whole new product which doesn't exist Indonesia in order to improve Indonesia culinary industry.

And hopefully this report can be useful as it should be. And during the process of completion of this report, the author have received so many support and guidance from many people,so the author also want to say thank you tothe names below:

1. Mr. Zaldy Iskandar as the Director of Ottimmo International Academy.
2. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International Academy.
3. Mr. Gilbert Yanuar Hadiwirawan as my advisor who has guided, provides guidance and suggestions until the completion of this report.
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