

**RESEARCH AND DEVELOPMENT FINAL PROJECT**  
**VEGAN FERMENTED MAYO**  
**(Vegan Fermented Mayo Made from Tempeh)**



**By:**  
**FEODORA CLARISSIA LAKSMONO**  
**2074130010001**

**STUDY PROGRAM OF CULINARY ART**  
**OTTIMMO INTERNATIONAL**  
**MASTERGOURMET ACADEMY**  
**SURABAYA**  
**2022**

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Feodora Clarissia Laksmono

## APPROVAL 1

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

Name : Feodora Clarissia Laksmono  
Place, Date of Birth : Surabaya, 22 Agustus 2022  
NIM : 2074130010001  
Study Program : D3 Seni Kuliner  
Title : Vegan Fermented Mayo

**This paper is approved by:**

Head of Culinary Arts Study Program,

Date: 19 October 2022



Hilda Tjahjani I. S.E., Ak., C.A., M.M.

NIP. 19691029 2002 072

Advisor,

Date: 19 October 2022



Heni Adhianata, S.T.P., M.Sc

NIP. 19900613 1402 016

Director of  
Akademi Kuliner dan Patiseri OTTIMMO Internasional

Date: 19 October 2022



Alvy Iskandar, B.Sc  
NIP. 19731025 1201 001

**APPROVAL 2**

**VEGAN FERMENTED MAYO**

Culinary Innovation and New Product Development Report by:

**FEODORA CLARISSIA LAKSMONO**

**2074130010001**

This report is already presented and

Pass the exam on:

(25 October 2022)

Examiners:

Examiner 1 : Dahlia Elianari, S.T.P., M.Sc.

Examiner 2 : Arya Putra Sundjaja, S.E.

Examiner 3 : Heni Adhianata, S.T.P., M.Sc.



Three handwritten signatures are shown, each on a dotted line. The first signature is for Dahlia Elianari, the second for Arya Putra Sundjaja, and the third for Heni Adhianata.

## PREFACE

As for the beginning, the author would like to thank to God, Jesus Christ for His blessings and spiritual guidance in order for me to complete this Research and Development report. The main purpose of this report is to help each student in Ottimmo to be creative and innovative as we have to create a new product that never been in Indonesia. One of the reasons why the author came up with the idea of making Vegan Mayonnaise using Tempe is because the author want to create new vegan friendly mayonnaise with new ingredients and contains more nutrients and also have many benefits inside the product.

During this process of completing this report, I received so much guidance and support. By this, I would like to express my gratitude to names below:

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## EXECUTIVE SUMMARY

A Vegan Fermented Mayonnaise is a Mayonnaise has contain high enough probiotics and protein then other vegan mayonnaise because it is using local ingredients from Indonesia, namely tempeh. The author personally came up with this idea because the author see how to make mayonnaise out there using eggs as a main ingredients or most of vegan mayonnaise using nuts milk and did not have probiotics contain in their product so the author decided to make this Vegan Mayonnaise using Tempeh as a main ingredients. This Vegan Fermented Mayonnaise not only have different main ingredients, but also give extra great nutrients while consuming this Mayonnaise. This mayonnaise can not have texture as smooth as usual mayonnaise out there but the author guarantee this mayonnaise is can help vegan people who do not eat dairy products so that they can still eat mayonnaise.

This Vegan Fermented Mayonnaise will be packaged in small pack. Each pack will contain 100grams of Vegan Fermented Mayonnaise and will be sold for Rp. 21.900 / pack. Later this product can be found in supermarkets out there or can be ordered directly from our personal social media.

***Keywords:*** *Mayonnaise, Vegan, Tempeh, Probiotics.*