

RESEARCH AND DEVELOPMENT FINAL PROJECT

DURIAN'S SKIN CRACKERS

“INCREASE SELLING VALUE OF DURIAN SKIN”



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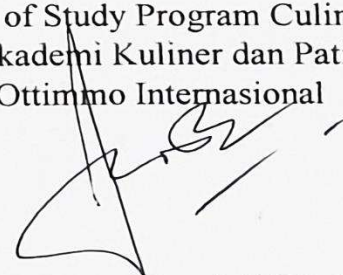
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ACKNOWLEDGMENTS

First, I want to thank to God because of His kindness and blessing I can finish my report on time, I'm also thank you to all lecture that help me in supervise and giving advice to our product.

For part of Diploma Curriculum that we take 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 of detail of the ingredients and recipes, cooking methods, nutrition facts, marketing strategy, and also product calculation.

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

EXECUTIVE SUMMARY

Durian's Skin Crackers is a new product that made from durian skin that most people don't eat that part. Durian's skin mostly uses to make medicine, fertilizer, and not been used just go to the trash. So, with this new product that I make, I want to use this Durian's skin so we all can eat and reduce the waste durian's skin. Now day many beverages all produce with weird ingredients and flavour, so I take this chance to make chips from durian's skin. In durian's skin contain many nutrient, durian's skin contains cellulose, lignin, gynaecology pectin, and antioxidants which that can used to energy sources and strengthens the immune system. Our target market for our product is for medium economy class because for the price for our product is Rp20,000.00.

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