RESEARCH AND DEVELOPMENT FINAL PROJECT

"MATTY MANDAI PATTY"

(The Utilisation of Mandai as The Main Ingredients for Vegan Patty)



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STUDY PROGRAM OF CULINARY ART ACADEMY CULINARY AND PATTISSERIE OTTIMMO INTERNASIONAL SURABAYA 2018

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Finally, the Authors hope that this report can be useful for us all.

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Ayu Permatasari Ismail Putri

EXECUTIVE SUMMARY

Cempedak, While is it relatively known as one of the fruit in which its smell can rival Durian, it is still not as popular as the later. In some region in Indonesia, Cempedak can be found in abundance when o season. The fruit not only nutritious, but also completely edible down literally to its core. Take the skin for example commonly fried and eaten with rice as companion.

This research, with purpose of finding new alternative toward new creation in plant based food, seeks to promote the lesser knows fruit native to indonesia. Though the looks of the end product does resemble meat a little, the texture differs greatly. This could pose as an opportinity to further enrich the list of food in plant based diet. Furthermore, the patty is nutritious. Laden with ranges of mineral, vitamins and macronutrients. The Patty will both be sold on online and offline platform. Catering to supermarkets and upon progression, vegan and non-vegan cafe.

TABLE OF CONTENTS

Table of Contents

5.2.2 Market Positioning	31
5.2.2 Marketing Concept	32

LIST OF TABLE

LIST OF FIGURES