

RESEARCH AND DEVELOPMENT FINAL PROJECT

Lemon Skin Chips

(High Vitamin C Chips Made From Lemon Skin)



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PREFACE

As a part of diploma curriculum and in order to gain practical knowledge in the field of culinary art, we are required to make research and development as our final project. In this project we have to include the detail of ingredients, 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.

Finally, we would like to give a big thank to our lecture for their help in supervise our product and making this report.

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EXECUTIVE SUMMARY

At this point Lemon skin's chips is a new product made from the lemon skin which is most people don't use it. This fruit is often used as flavoring, refreshing and as an ornament in cake and food management (Morton, 1987). We want to use this lemon skin chips so people can taste the lemon skin itself without intermediaries. Lemon skin itself contain Vitamin C, Vitamin A, beta carotene, folate, calcium, magnesium, and potassium and the skin is 5 times more contain them than the juice. Therefore the writer try to use lemon skin to develop a new product that can be consume and enjoyed.

This product can be enjoyed by everyone (teenager, adult, elder), but our main target is elder. Our product can be found in supermarket and some vegan restaurants for only IDR 15.000 per pack (20 g). Our products are also can be ordered by social media.