

RESEARCH AND DEVELOPMENT FINAL PROJECT

SAUSAGE FROM DURIAN SEEDS

(DUSSE from durian seeds sausage)

Dusse as a healthy food with high Fiber



Arranged by :

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OTTIMMO INTERNATIONAL

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**OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY**

**RESEARCH AND DEVELOPMENT OF
SAUSAGE FROM DURIAN SEEDS
DUSSE DURIAN SEEDS SAUSAGE**

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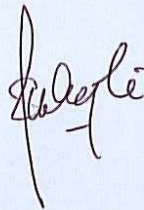
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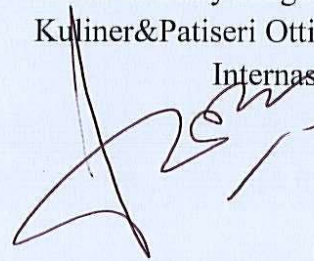
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EXECUTIVE SUMMARY

Durian was a common fruits in Indonesia, regarded by many people in southeast Asia as the “ King Of Fruit”. Most of people really like it but they discard the seeds and just taking the yellow meat part. Many people don't know the benefit of durian seeds, there are many benefits of durian seeds themselves, this is the benefit durian seeds along with some explanation. Source of energy and power in addition to the fruit, durian seeds can also be source of energy for the body. This is because durian seeds contain starch that is high enough so as to supply the needs of energy for the body. Good for digestion, the seed content fiber to help diarrhea and digestive disorders. And make smooth and normal digestion. Prevent radicals (such as heart disease, cancer).strengthened bone, potassium and phosphorus in the durian seed really good for bone health, growth accelerate bone, potassium and phosphorus in the durian seed really good for bone health. Energy sources durian seeds contain carbohydrates to increase stamina in the body.