

**RESEARCH AND DEVELOPMENT FINAL PROJECT
CANGJO MUNG BEAN JERKY**



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**Akademi Kuliner Dan Patiseri
Ottimmo Internasional
Program Studi Seni Kuliner
2018**

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“CANGJO MUNG BEAN JERKY”

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ACKNOWLEDGEMENT

Praise and thanks to the God Almighty for the successful completion of this report. The Author can complete the writing of Research and Development Final Project entitled “MUNG BEAN JERKY”. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of the completion of this report, the author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to:

1. Miss.Tri Rezeki Ambarwatie, K.S., SS., MSi. as Advisor who has guided, provided guidance and suggestion until the completion of this reports.
2. Mr.Ryan Yeremia Iskandar, SS and Mrs.Dr.Ir. Fadjar Kurnia Hartati, MP as the examiner on the presentation.
3. Miss.Irra C Dewi, S.Pd., M.S.M as Head of the Culinary Arts Studies Program.
4. Mr.Zaldy Iskandar, B.Sc as Director of Akademi Kuliner dan Patiseri OTTIMMO Internasional Surabaya.
5. Other parties who wish to be referred to as parents and colleagues, etc.

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

Surabaya, 15 Agustus 2018

Sean Elbert

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EXECUTIVE SUMMARY

In Indonesia people really like to eat food anywhere and anytime, it means people will buy food but don't know about the benefit of the food that they eating. In Indonesia especially mung bean only made for drink and not all people really like to consume mung bean. Mung bean have a lot of nutrition content and good for human body.

The writer has innovation to make jerky made from mung bean. In this report the writer want to make people know about the benefit about consuming mung bean, and make people know if jerky not only made from beef, jerky also can made from bean. Vegetarian people not eating every animal product, vegetarian need to have protein intake for body. Mung bean actually have high protein content, and mung bean can be used as a substitute as source for protein intake.

This product called with cangjo mung bean jerky, this product use mung bean as the main ingredients and not use all animal product in ingredients, because this product for vegetarian and non-vegetarian people can consumed it also. Cangjo mung bean jerky will be sell through online and supermarket. The selling price for cangjo mung bean jerky is Rp 15.000.