

**RESEARCH AND
DEVELOPMENT FINAL
PROJECT**

SOYA SKIN CRISP

**(Healthy Snack In High Protein And Carbohydrate Contained
from Processed Soybean Skin Waste for All Consumers)**



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CULINARY ARTS STUDY PROGRAM

**OTTIMMO INTERNATIONAL MASTERGOURMET
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RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

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Processed Soybean Skin Waste For All Consumers”**


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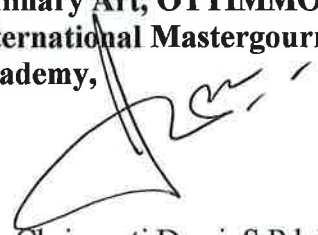
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20 August,2019

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PLAGIARISM STATEMENT

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EXECUTIVE SUMMARY

Indonesia is a Tempe country and a soybean country. However, the large amount of tempe production in Indonesia results in large yields of soybean skin, we process the soybean skin waste into a snack and to provides nutrition even if it's just a snack. "Soya Skin Crisp" is a snack that has crispy texture and sweet taste with distinctive aroma.

In the process of producing this Crisp Skin Soya we use raw materials that are easily found such as olive oil, tempeh, soybeans, and refined sugar. these ingredients are processed with commonly owned equipment such as spoons, spatulas, bowls, and ovens.

The process of making our products is very easy. Just mix all the ingredients into a bowl using a spoon or whisk in less than 1 minute, the dough is ready to be printed and then baked.

The main content of protein and carbohydrate which is high can provide a role as a source of protein. Other benefits include antioxidants, anti-cancer, prevent caridovascular disease, healthy skin.

"Soya Skin Crisp" will be open outlet in several cities in Indonesia like Surabaya, Malang, Jogja, Semarang, and Jakarta. Our product target is lower to upper classes and to all ages. The price that we given is Rp. 10.700,-/30grams for mini packaging and Rp. 22.500,-/45grams for normal packaging. Special prices will be given to the reseller or dropshipper Rp. 10.000/30packs for mini packaging and Rp. 22.000/30packs for normal packaging.

Keyword : All ages, Healthy Snack , High Protein & Carbohydrate , Soybean Skin Waste , Tempe.