

RESEARCH AND DEVELOPMENT FINAL PROJECT
**“ VEGETABLE SAUSAGE FROM TURI FLOWER AND WATER
SPINACH FOR EYES HEALTH ”**



Arranged by :

Emilia Chovifah Ramadhana

1774130010024

PROGRAM STUDI SENI KULINER
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RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

“Vegetable Sausage from Water Spinach and Turi Flower for Eyes Health”

Arranged by:


EMILIA CHOVIFAH RAMADHANA (1774130010024)

Surabaya, 20 Agustus 2019

Approved by:

Heni Adhianata, S.TP., M.Sc.....


Ir. Adianus Rulianto Utomo, M.P.....

Chef Sagita Asih Aldris.....

Chef Albert Aldo Kurniawan


Knowing,

**Director of OTTIMMO
International Mastergourmet Academy,**


Zaldy Iskandar, B.Sc.

NIP: 197310251201001

**Head of Study Program Culinary
art, OTTIMMO International
Mastergourmet Academy,**


Irra Chrisyanti Dewi, S.Pd.,M.S.M

NIP. 197812011702028

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

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Emilia Chovifah Ramadhana

PREFACE

As for the beginning, i would like to thank to Allah SWT for his blessing and spiritual guidance in order for me to complete this Research and Development report. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. The reason why i come up with the idea of making Vegetables Sausage because I want to create a healthier alternative consumption which can be very beneficial to human's health condition.

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EXECUTIVE SUMMARY

Vegetables Sausages is a product of healthy sausage that made out of Water Spinach and Turi Flower. It has a lot of benefit in health condition. Loaded with digestible nutrition and vitamins making the sausage more healthier for everybody to consume. It is known to help in preventing various diseases.

There will be 5 step to making vegetables sausage. First boiling all the veggies in very short time. The second step is seasoning with all the spices (garlic powder, black pepper, salt, and coriander powder). The next step is slow cooker where the sausage need to boiling for about 30minutes. The next step is blanching to halt the cooking process. The last step is packaging.

Vegetables Sausage will be packaging in vacuum plastic with a vacuum sealer. In each pack will be approximately 400 grams of sausage around 8 pieces of sausage. Every pack will be sold for Rp.30.000. The target for the sausage is all ages.

Keyword : All ages, Healthy, Nutrition and vitamins, Vegetables Sausage.