

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**“SALMON BACON”**

**(The Healthier Alternative to Bacon)**



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SURABAYA**

**2019**

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**FINAL REPORT**  
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## ACKNOWLEDGMENT

All praise and thanks to God for the successful completion of this report. The Author can complete the writing of this Research and Development project which is prepared as one of the requirements to complete the Diploma III of Culinary Arts in Ottimmo International. The Author believes, this report Entitled “Salmon Bacon” is not yet perfect, but will acknowledge the amount of help and energy committed to this report.

In the process of completing this report, The Author had received guidance and assistance from various parties. To that end, The Author expresses their sincere gratitude to:

1. Ms. Nia Rochmawati, as this projects’s Advisor who had provided excellent guidance and suggestions through the making and completion of this report.
2. Dr. Ir. Fadjar Kurnia Hartati, Chef Sagita Asih Aldris, and Chef Kresna Bayu Pranata as the Examiner of the presentation.
3. Ms. 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 International Surabaya, as well as providing excellent suggestions about the approach of the product.
5. My Parents; Mr. Eddyman and Mrs. Veronika Kartika Dewi who supported the author to finish this project.
6. Mr. Yerimia Layono and Mr. Harry Basalim, who provided support and ideas on how to tackle this project.

Finally, The Author hopes that this report may be of help to the parties who are reading this report.

Surabaya, 10 Agustus 2019

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## **EXECUTIVE SUMMARY**

Salmon bacon is a healthy, delicious alternative for regular bacon. The basis of this is that salmon is known to be a very nutritious fish, for its exquisite taste and health benefits. Today, a lot of healthy diets revolve around salmon which is one of the foods hailed as a superfood, rich in protein, vitamins, and healthy fats. Though not local to Indonesia, salmon has been a staple food in other countries. They soon developed ways to preserve salmon. One of them is smoking salmon which enriches the taste of salmon by introducing a unique smoky taste. This ancient way of preserving food has been passed down and the current culinary world underlines this as cold smoking and hot smoking.

The purpose of this research is to create a new product from an ingredient which is immensely popular in Indonesia. Labelled as one of the ultimate dietary foods, I believe the popularity of salmon will promote a healthier diet than one consisting of red meat. One way to divert a red meat-based diet to one of fish and poultry is to introduce a product similar to one of the world's favourite staples, bacon. While the process of creating bacon is the same, the by-product is ultimately better in almost every aspect. This product will be presented through both online and offline platforms, going national and international. It would also be a new ingredient ready to use in the culinary world as alternatives to other salmon products.

Keyword:

Salmon, Bacon, Healthy Alternative.

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