

**RESEARCH AND DEVELOPMENT FINAL  
PROJECT OLD MAN HARRY'S BARLEY TEMPEH**



**By Harry Basalim**

**1774130010027**

**STUDY PROGRAM OF CULINARY ART  
OTTIMMO INTERNATIONAL  
MASTER GOURMET ACADEMY  
SURABAYA**

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**RESEARCH AND DEVELOPMENT NEW PRODUCT  
FINAL REPORT  
OLD MAN HARRY'S BARLEY TEMPEH**

Arranged by:

**HARRY BASALIM (1774130010027)**

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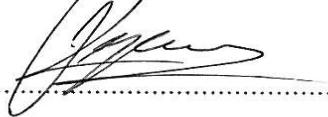
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Heni Adhianata, S.TP., M. Sc .....

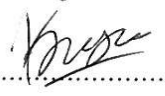
(199006131402016)

  
Dr. Ir. Fadjar Kurnia Hartati, M.P .....

(711116601)

  
Chef Ryan Yeremia Iskandar .....

(198212181601023)

  
Chef Kresna Bayu Pranata .....

(199608191801060)

Knowing,

**Director of OTTIMMO  
International Mastergourmet Academy**

  
Zaldy Iskandar, B. Sc.

NIP: 197310251201001

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

  
Irra Chrissyanti Dewi, S.Pd.,M.S.M

NIP. 197812011702028

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Harry Basalim

## EXECUTIVE SUMMARY

Barley Tempeh is a product of Tempeh that made out of Fermented Barley with the helps of *Rhizopus oligosporus*. Barley Tempeh can be used for lowering blood sugar, blood pressure, and cholesterol, and for promoting weight loss. It is also used for digestive complaints including diarrhea, stomach pain, and inflammatory bowel conditions. Some people use barley for increasing strength and endurance. Other uses include cancer prevention and treatment of a lung problem called bronchitis.

There will be 4 steps of processing. First is wash the barley until all dirt is gone. The next process is boil the barley until expand and cooked, this process is also for the barley absorb water for then use to help the fermentation process. The third process is steamed the cooked expand barley in order to dried them outside, but still contain amount of water inside. Next is fermentation by adding *Rhizopus oligosporus* in a holed plastic zip and store it for 24-28 hours. And the last process is packaging by move the tempeh from holed plastic zip into plastic wrap and banana leaves and store it in refrigerator.

Barley Tempeh packaging consist of banana leaves on both sides, and top with logos and finally wrap with plastic wrap. In each pack will be approximately 200 grams. Every pack will be sold for IDR 20,500.

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