RESEARCH AND DEVELOPMENT FINAL PROJECT "EDIBLE PACKAGE FROM SWEET POTATO"

(The Utilization of Sweet Potato as The Main Ingredient for Edible Packaging)



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RESEARCH AND DEVELOPMENT NEW PRODUCT FINAL REPORT

Terra (Edible Package from Sweet Potato Starch)

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The Author realizes that this report is not spared from mistakes and imperfections so that the Author expecting the constructive criticism and advices. Lastly, the Author hopes that this report can be useful for us all.

Surabaya, August 4th 2019

Patricia Adeline Limantara

PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my personal study and research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and or persons.

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EXECUTIVE SUMMARY

Edible packaging is a thin continuous layer of edible material where the package is a part of the food which can be eaten as a part of the whole food product. The main material used in this research and development project is the sweet potato starch. The reason of choosing sweet potato starch as the main material is because it contains polysaccharides that are needed in the making process of edible film.

The purpose of making this project are, (1) to know the nutrition of Edible Sweet Potato Package, (2) to know the SWOT of Edible Sweet Potato Package, (3) to know the sequence of Edible Sweet Potato Package recipe, and (4) to know the marketing strategy and selling price of Edible Sweet Potato Package.

Edible package from sweet potato starch is fulfilling the standard of edible packaging because it doesn't affect the flavor of the food inside it, it doesn't change the color of the food product, and it also melt when it is exposed to liquid so that it can be eaten.

Keywords: Edible Package, Sweet Potato, Anthocyanin

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