

RESEARCH AND DEVELOPMENT FINAL PROJECT

NUTILIFE

(Healthy Chocolate and Nut Spread high in nutrients)



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RESEARCH AND DEVELOPMENT NEW PRODUCT
FINAL REPORT
NUTILITE SPREAD
(Healthy Chocolate and Nut Spread)

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EXECUTIVE SUMMARY

Nutilife is a healthy chocolate nut spread made from Kenari nuts that contains a lot of health benefits such as good anti-aging solution, lower LDL cholesterol, strengthen bones, weight loss, good for the brain, etc. Loaded with lots of vitamins and minerals, Nutilife is a great alternative for those who still wants to enjoy chocolate spread in a healthier way. It is also diet-friendly because each serving only contains about 48 calories.

The process in making Nutilife includes 3 process. The first one is roasting process in which we toast the nuts in the oven. The second one is grinding process, in this process we mix all the ingredients and put it in the food process. Then, we grind them until smooth consistency is achieved. Third, is the packaging process in which we are going to divide them into individual jar and then we put the stickers and labels on the side of the jar.

Each individual jar of Nutilife will weigh approximately 100 grams nett and it will last for about one month in room temperature. For the selling price per unit, Nutilife will be priced at Rp. 48.000 per jar.

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