

**RESEARCH AND DEVELOPMENT FINAL PROJECT**  
**FERMENTED BEVERAGE**

( Fermented beverage Made from Longan and Rambutan High in Fibers )



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**RESEARCH AND DEVELOPMENT NEW PRODUCT  
FINAL REPORT**

**FERMENTED BEVERAGE MADE FROM LONGAN FRUIT AND  
RAMBUTAN FRUIT HIGH IN FIBERS.**

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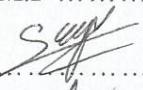
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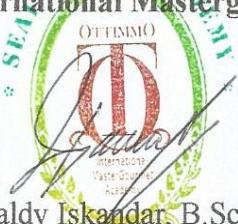
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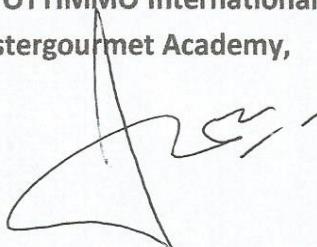
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First of all I want to thank God the Almighty for his blessings and spiritual guidance in order for me to complete this Research and Development report. The main purpose for this report is to help each student in Ottimmo to be creative as we have to create a whole new product that never been. One of the reasons why I come up with the idea of making this fermented beverage is because I want to create alcoholic drinks that have many benefits which can be usefull for other people.

During this process of completing this report, I received so much guidance and support. By this, I would like to express my grattute to the names below:

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Surabaya, August 7<sup>th</sup>, 2019.

Venna Kartika

## **PLAGIARISM STATEMENT**

I certify that this assignment/report is my own work, based on my personal study and/or 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/report 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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August 7<sup>th</sup>, 2019.



## **EXECUTIVE SUMMARY**

Our fermented beverage is made from *Dimocarpus longan* and *Nephelium lappaceum* which is usually known as Longan and Rambutan Fruits. Many people are not aware of the potential value of our fermented beverage, also has a fairly high selling power and rich of nutrients compared to the other drinks.

We try to make our fermented drinks from a mixture of longan and rambutan which is high in fiber. We introduce you to our alcoholic drinks. This product only uses high-quality ingredients, especially for our fermented drinks, because we choose only high-quality fruit that will be made into our products, this fact is our characteristic of our products. Not only that, we use yeast, sugar and also water for fermentating process. Utensils that we used are just Stove for the heat, knife, jar, scale, bowl, spoon, strainer, and sauce pan. when you make something fermented it would contain alcoholic because there any ethyl alcohol, or ethanol ( $\text{CH}_3\text{CH}_2\text{OH}$ ) inside as an intoxicating agent.

Our products will be packaged in premium glass bottles. We will start promoting our products in several beverage shops in Surabaya, some fine dining restaurants and through social media. The selling price will be Rp.99.900 / bottle , and for agents we selling Rp.89.900 / bottle and to promote our product we will have buy two get one free event to promote our product. Our target market is the upper middle class and upper class.

**Keyword :** Fermented Beverage, Fermentation process, utilization of longan fruit, utilization of rambutan fruit.

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