

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**“TAMACA”**

**(Chewy Candy, Rich in Vitamins Made From Tamarillo and Nutritious Chia  
Seeds)**



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**STUDY PROGRAM OF CULINARY ART  
OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY  
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**RESEARCH AND DEVELOPMENT NEW PRODUCT**

**FINAL REPORT**

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Chelsie Wongso

## **EXECUTIVE SUMMARY**

“Tamaca” is a product of “chewy candy” made from “tamarillo” fruit. “Tamarillo” itself has lots of vitamins and fiber for our health. Combining tamarillo with the “chia seeds” make it become much more “nutritious” not only from the juice of tamarillo. The making of the candy was relatively easy by having a sugar syrup combination and cornstarch. This is a healthy alternative in sweet treats. Being “vegan-friendly” food and using “all-natural” ingredients. This product targeting the people that loves sweets and fruit combination. Additionally, this product also can attract the health-conscious people and vegan.

The business has lots of opportunity in the business world from having the first “tamarillo” candy made will attract more people. Other than that, this product can develop more using other fruit or toppings in the product. Even so, we can’t ignore the other competitor in the candy product is huge. Although we try to stand out with our “unique” characteristics, we also want to be competitive in the price range by selling the product priced as Rp.20.000, -.

**Keywords: Tamaca, Chewy Candy, Tamarillo, Chia Seeds, Nutritious, All-natural, Vegan -friendly, Unique.**

## **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 plagiarised the work of other students and/or persons.

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10<sup>th</sup> September 2019

Chelsie Wongso

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