

RESEARCH AND DEVELOPMENT FINAL PROJECT

“Abon Telur Rajungan”

(Crab Roe Sprinkles High Protein and Contains Omega 3)



Arranged by:

Nur Azizah Nurul Aini

1774130010093

**CULINARY ART STUDY PROGRAM
OTTIMMO INTERNASIONAL MASTERGOURMET
ACADEMY SURABAYA**

2019

RESEARCH AND DEVELOPMENT FINAL PROJECT

ACKNOWLEDGMENT

Praise and thanks to God Almighty for the successful completion of this report. The Author can complete the writing of Research and Development Final Project Entitled “**Abon Telur Rajungan**”. This report is prepared as on of the requirments to complete the Diploma III of Culinary Arts.

In the process of completion of this report, the Author has received much guidance and assistance from various parties. To that end, the authors express their sincere thanks to :

1. Arya Putra Sunjaya,S.E., BBA as Advisor who has guided, provide guidance and suggestions until the completion of this report.
2. Mr and Miss as the Examiner on the presentation
3. Ms. Irra C Dewi, S.Pd.,M.S.M as Head of the Culinary Arts Studies Program.
4. Mr. Zaldy Iskandar, B.Sc as Director of Akademi Kuliner dan Patiseri OTTIMMO International Surabaya.

Finally, the Authors hope that this report can be useful for us all.

Surabaya, August 23th 2019



Nur Azizah Nurul Aini

RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT


“Crab Roe Sprinkles”

Arranged by:

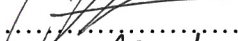
NUR AZIZAH NURUL AINI (1774130010093)


Surabaya, 23 Agustus 2019

Approved by:

Arya Putra Sundjaja, S.E.....

Ir.Fajar Kurnia Hartati. M.P.....

Chef Ryan Yeremia Iskandar.....

Chef Gilbert Yanuar Hadiwirawan

Knowing,

**Director of OTTIMMO
International Mastergourmet Academy,**



Zaldy Iskandar, B.Sc.

NIP: 197310251201001

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



Irra Chrisyanti Dewi, S.Pd.,M.S.M

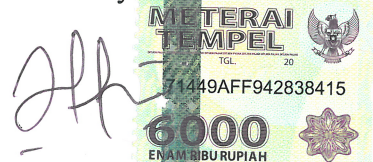
NIP. 197812011702028

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.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, August 23th 2019



(Nur Azizah Nurul Aini)

Table of Contents

ACKNOWLEDGMENT	i
PLAGIARISM STATEMENT	ii
EXECUTIVE SUMMARY	iii
TABLE OF CONTENT	iv
LIST OF PICTURE	iv
LIST OF TABLE	vi
CHAPTER I INTRODUCTION	1
1.1 Background	1
1.2 Objective	2
CHAPTER II PRODUCT	3
2.1 Description of The Material to be Used	3
2.2 Description of The Tools to be Used	7
CHAPTER III NEW PRODUCT PROCESSING SEQUENCE	11
3.1 Production Method	11
3.2 The Processing Product.....	12
3.2 The Processing Product.....	12
3.3 Complete Recipe.....	15
CHAPTER IV NEW PRODUCT OVERVIEW	17
4.1 Nutrition Facts	17
4.2 New Product Characteristic.....	21
CHAPTER V BUSINESS PLAN	22
5.1 Business Analysis	22
5.2 identification of investment opportunities.....	22
5.2.1 SWOT Analysis	22
5.3 Marketing aspect	23
5.3.1 Target Market	23
5.4 Financial Aspect	24
5.4.1 Variable Cost.....	24
5.4.2 Fixed Cost	25
5.4.3 Overhead Cost	26
5.4.4 Cost of Production	26

5.4.4	Cost Of Production/Month.....	26
5.4.5.	Break Even Point (BEP).....	27
CHAPTER VI CONCLUSION		28
6.1	Conclusion.....	28
6.2	Suggestion.....	28
BIBLIOGRAPHY		29
APPENDIX		31
APPENDIX 1. Packaging.....		31
APPENDIX 2. Supplier List.....		32
APPENDIX 3. Logo.....		33

LIST OF TABLE

Table 1 Variable Cost.....	22
Table 2 Fixed Cost	23
Table 3 Overhead Cost	24
Table 3 Cost Of Production/Month.....	24

LIST OF PICTURE

Picture 1 Crab Roe.....	3
Picture 2 Chilli.....	3
Picture 3 Galangal.....	4
Picture 4 Ginger.....	4
Picture 5 Garlic	5
Picture 6 Shallot.....	5
Picture 7 Lime Leaves	6
Picture 8 Bay Leaves.....	6
Picture 9 Oil.....	6
Picture 10 Salt.....	7
Picture 11 Sugar.....	7
Picture 12 Bowl.....	7
Picture 13 Cutting Board	7
Picture 14 Electric Scale.....	8
Picture 15 Knife	8
Picture 16 Pan	9
Picture 17 Satula	9
Picture 18 Spoon.....	10
Picture 19 Cobek.....	10
Picture 20 Stove.....	10
Picture 21Crab Roe.....	12
Picture 22Spices.....	12
Picture 23 Herbs and Spices.....	12
Picture 24 Saute Herbs and Spices.....	13
Picture 25Sauted Crab Roe.....	13
Picture 26Sauted Crab Roe.....	13
Picture 27 Separate Unnecessary Spices	13
Picture 28 late it Cool.....	13
Picture 29 Put Sprinkle Crab Roe To Packaging.....	14
Picture 30 Weight 50gr Sprinkle Crab Roe.....	14
Picture 31 Press Packaging.....	14
Picture 32 Packaging Crab Roe Sprinkle.....	15
Picture 33 Nutrition Facts of Crab Roe	16
Picture 34Nutrition Facts of Bay Leaves	16
Picture 35 Nutrition Facts of Garlic	17
Picture 36Nutrition Facts of Ginger	17
Picture 37 Nutrition Facts of Red Chili	18
Picture 38 Nutrition Facts of Oil	18
Picture 39 Nutrition Facts of Shallot	19
Picture 40 Nutrition Facts of Galangal	19
Picture 41 Nutrition Facts of Crab Roe Sprinkle	19
Picture 42 Crab Roe Sprinkle Packaging Front Side.....	29

Picture 43 Crab Roe Sprinkle Packaging Back Side.....	29
Picture 44 product Logo	31

EXECUTIVE SUMMARY

Crab Roe Sprinkle is shredded products containing Omega 3. Crab Roe can also be found in Indonesian fisheries that can be captured in Bali, East Java, Lampung, Medan and West Kalimantan. Crab Roe is very much in the interest of the community both in the country and abroad, therefore, the price of Crab Roe is relatively expensive.

Crab Roe is a new product with a new concept because basically shredded meat is only made from fish and meat, here I make shredded from Crab Roe. These foods will produce healthy snacks for everyone to consume. This shredded can be eaten using rice, bread, or ready to eat directly on the meal.

Crab Roe Sprinkle will be packed into a zipper-lock and permanently pressed. On each package of Roe Sprinkle crab. In each package, there will be 50gram. Crab Roe Sprinkle will be sold for IDR 29.000.

Keyword : Crab Roe, Food, Meat, Omega 3.