

RESEARCH AND DEVELOPMENT FINAL PROJECT COCONUT CAKE

La' Coconut

(High nutrient cake with many healthy benefit made from coconut flour)



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APPROVAL

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Surabaya, August 23th 2019

Karina Oka Setiawan

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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EXECUTIVE SUMMARY

La' Coconut is a cake product, that almost all of the ingredients contain coconut. Coconut known as a tropical fruit and really common to find in Indonesia. This fruit has a lot of benefit for our health condition, for example coconut can keeps blood sugar stable, it is also can improve heart health and there's many more. All parts of this fruit can be used. For example, dried ground coconut meat can turn into coconut flour, then it become our main ingredient of making La' Coconut cake.

La' Coconut is a new product with new concept, because we use coconut flour as our main ingredient. Loaded with a lot of nutrients and benefit, making La' Coconut a healthier snack for everybody to consume. This product is gluten and grain free making it an option for people who are on diet and people with certain condition or allergy.

La' Coconut will be packed in a box and will wrapped individually in a sealed plastic. In each plastic the will be approximately 15 grams of coconut cake and in a box the will be 7 pieces of the cake and weight 105 grams. Every packed will be sold for IDR 31.000

Keyword : coconut, benefit, gluten free

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APPROVED RECIPE ATTACHED

FORM CONSULTATION

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