

RESEARCH AND DEVELOPMENT FINAL PROJECT

“BOBBLE”

**(Healthy Bubble Pearl Made From Homemade Purple Sweet Potato Flour
with Natural Ingredients)**



By:

Catherine Elaine N

1774130010020

CULINARY ARTS STUDY PROGRAM

OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY

SURABAYA

RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL PROJECT

“BOBBLE”


(Healthy Bubble Pearl Made From Homade Purple Sweet Potato Flour with Natural Ingredients)

Arranged by:

CATHERINE ELAINE NATHANIA (1774130010020)

Surabaya, 26 Agustus 2019

Approved by:

Nia Rochmawati S.Tp ., M.P.....

Ir Fadjar Kurnia Hartati M.P.....

Chef Ryan Yeremia Iskandar.....

Chef Kresna Bayu Pranata.....

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.

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

3 August, 2019



Catherine Elaine N

PLAGIARISM STATEMENT

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3 August , 2019



Cathrerine

Elaine N

EXECUTIVE SUMMARY

Boba is very popular and many people love boba because boba is chewy and sometimes it's sweet. The texture of boba makes people want to eat it again and again eventough it isn't healthy for our body while "Bobble" is made from purple sweet potato flour which have many health benefits and other ingredients with no artical preservative.

We use raw and no artical preservative ingredients for our boba. The ingredients are purple sweet potato, glutinous rice flour, water, and palm sugar. And of course we use some tools to make the process easier such as vegetables slicer, food processor, peeler, etc.

The process is quiet simple to do. To make the purple sweet potato flour, we just let them dry under the sun and grind them into a smooth flour. For the boba itself, we just mix all the ingredients together until becomes a dough, make into balls and put in the packaging.

The main nutritions of this product is from the purple sweet potato. They are fibers, vitamins and minerals.

"Bobble" is a food product that can be eaten by everybody in all ages. The price is Rp 23.000 per pack. This products are distribute to some minimarkets and restaurant, also people pre order through social media such as Whatsapp.

Keyword : Boba, healthy boba, purple sweet potato, purple sweet potato flour, high fibers.

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