

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**Blossom Tamarind Bubble Pearl**

Antioxidant Pearls Made From Potato Starch With Pandan and  
Tamarind Flavour



**By:**

**Feinancya Nginsi**

**1774130010046**

**CULINARY ARTS STUDY PROGRAM  
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FINAL REPORT


“Blossom Tamarind Bubble Pearl”

Arranged by:

FEINANCYA NGINSI (1774130010046) Surabaya,

26 Agustus 2019

Approved by:

Aprilia Nurcahyaning Rahayu, S.pd., M.kes 

Dr.Ir.Fadjar Kurnia Hartati. M.P 

Chef Arya Sundjaja. S.E 

Chef Albert Aldo Kurniawan 

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

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Surabaya, September 9<sup>th</sup> .2019



## ACKNOWLEDGEMENT

Thanks and praise to Almighty God for all of His blessings and spiritual guidance in order to me to complete this Research and Development report. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts. The main purpose for this report is to make a new product that hasn't been made before, and one of the reason why I come up with the idea of making Blossom Tamarind Bubble Pearls is because I want to make bubble pearl which is healthier than the bubble pearl in general. I realize that in process of preparing this report can not be separated from contributions and the support of various parties. Therefore, I would to express my gratitude to:

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Ecinancya Nginsi

## EXECUTIVE SUMMARY

Nowadays, people are really enjoy Bubble Pearls. People now can find bubble pearls in many places and it is easy to make. Usually they serve bubble pearls with another foods or drinks such as milk tea, thai tea, cakes, ice cream, and many others. Bubble pearl has a round shapes, chewy texture and has a sweet taste.

There are clear and black boba varieties. Clear boba are made from normal tapioca pearls, and black ones are usually created using brown sugar or caramel coloring. Now, some bubble tea shops offer boba in other colors as well, such as yellow, red, and orange.

Bubble pearl usually are made from tapioca starch. Using tapioca starch as a main ingredient of bubble pearl can make bubble pearl texture become chewy and sticky. But usually bubble pearls are made only just using 4 ingredients such as water, tapioca starch, food coloring and white sugar. Of course this makes bubble pearls lack in nutrition and taste. Therefore I want to make Bubble pearls that are more unique and rich in flavour and also content much more ingredients than bubble pearls in general.

Blossom Tamarind Bubble Pearl does not use tapioca flour but we use potato flour for the main ingredient. Potato starch has elasticity texture that is softer than tapioca starch. Potato starch is gluten-free and it helpful blood sugar regulation. Potato starch also could help people struggling with metabolic syndrome and improved insulin sensitivity (journal Diabetic Medicine in 2010).

Blossom Tamarind Bubble Pearl also contain tamarind because tamarind have unique sour taste and also fragrant. Tamarind can threat cold and flu because tamarind is source of vitamin B, vitamin C, potassium, and magnesium. This product also contain pandan leaves for fragrant and palm sugar for sweetener that has a low glycemic index which means that consuming palm sugar will not cause a sudden spike in blood sugar levels.

**Keyword: Pearl, Tamarind, Potato Starch.**

## TABLE OF CONTENTS

<b>APPROVAL .....</b>	<b>i</b>
<b>PLAGIARISM STATEMENT.....</b>	<b>ii</b>
<b>ACKNOWLEDGMENT.....</b>	<b>iii</b>
<b>EXECUTIVE SUMMARY.....</b>	<b>iv</b>
<b>TABLE OF CONTENT.....</b>	<b>v</b>
<b>LIST OF TABLES.....</b>	<b>vii</b>
<b>LIST OF PICTURES.....</b>	<b>viii</b>
<b>CHAPTER I INTRODUCTION.....</b>	<b>1</b>
1.1 Background of Ingredients.....	1
1.2 The Content of Nutrients and Health Benefit.....	3
1.3 Research Purpose.....	3
<b>CHAPTER II INGREDIENTS AND UTENSILS OVERVIEW.....</b>	<b>4</b>
2.1 Bubble Pearls.....	4
2.2 Description of the Material to be Used.....	5
2.2.1 Potato Starch.....	5
2.2.2 Water.....	6
2.2.3 Palm Sugar.....	6
2.2.4 Tamarind.....	7
2.2.5 Plain Agar Powder.....	7
2.2.6 Pandan Leaves.....	8
2.3 The Tools Used During the Processing.....	9
2.3.1 Mixing Bowl.....	9
2.3.2 Spoon.....	9
2.3.3 Knife.....	10
2.3.4 Small Pot.....	10
2.3.5 Cutting Board.....	11
2.3.6 Digital Scale.....	11
2.3.7 Strainer.....	12
2.3.8 Gas Stove.....	12

<b>CHAPTER III NEW PRODUCT USING FLOWCHART.....</b>	<b>13</b>
3.1 The Process Product Using Flowchart.....	13
3.2 Process to Make Blossom Tamarind Bubble Pearl.....	14
3.2.1 Process to Make Pandan Tamarind Drinks.....	14
3.2.2 How to Cook raw Blossom Tamarind Bubble Pearl.....	15
3.2.3 How to Serve Blossom Tamarind Bubble Pearl.....	18
3.3 Complete Recipe attached.....	18
<b>CHAPTER IV NEW PRODUCT OVERVIEW.....</b>	<b>21</b>
4.1 The Fact of Nutritions.....	21
4.1.1 Potato Starch.....	21
4.1.2 Palm Sugar.....	22
4.1.3 Tamarind.....	22
4.1.4 Plain Agar Powder.....	23
4.1.5 Complete Nutrition Facts.....	24
<b>CHAPTER V BUSINESS PLAN.....</b>	<b>25</b>
5.1 SWOT Analysis.....	26
5.2 Marketing Aspect.....	26
5.2.1 Target Market Overview.....	26
5.2.2 Marketing Concept.....	26
5.3 Technical Aspect.....	27
5.3.1 Location.....	27
5.3.2 Production Capacity.....	27
5.4 Legal Aspect.....	27
5.5 Financial Aspect.....	28
5.5.1 Variable Cost (Food Cost).....	28
5.5.2 Fixed Cost.....	29
5.5.3 Overhead Cost.....	29
5.5.4 Cost of Production.....	29

5.5.5 Selling Price.....	30
5.5.6 Profit.....	30
5.5.7 BEP ( Break Even Point).....	31
<b>CHAPTER VI CONCLUSION.....</b>	<b>32</b>
6.1 Conclusion.....	32
6.2 Suggestion.....	32
<b>BIBLIOGRAPHY.....</b>	<b>34</b>
<b>APPENDIX.....</b>	<b>35</b>
Appendix 1. Logo Design.....	35
Appendix 2. Packaging Design.....	36
Appendix 3 . Supplier List.....	37
<b>APPROVED RECIPE ATTACHED.....</b>	<b>38</b>
<b>FORM CONSULTATION.....</b>	<b>39</b>



## LIST OF TABLES

Table 1. Variable Cost.....	28
Table 2. Total cost/recipe and per packaging.....	28
Table 3. Fixed Cost.....	29
Table 4. Overhead Cost.....	29
Table 5. Cost of Production.....	29

## LIST OF PICTURES

Figure 1. Tapioca Pearl.....	4
Figure 2. Pearl milk tea.....	4
Figure 3. Potato starch.....	5
Figure 4. Water.....	6
Figure 5. Palm Sugar.....	6
Figure 6. Tamarind.....	7
Figure 7. Clear Jelly Powder.....	7
Figure 8. Pandan Leaves.....	8
Figure 9. Mixing Bowl.....	9
Figure 10. Spoon.....	9
Figure 11. Knife.....	10
Figure 12. Small Pot.....	10
Figure 13. Cutting Board.....	11
Figure 14. Digital Scale.....	11
Figure 15. Strainer.....	12
Figure 16. Gas Stove.....	12
Figure 17. Pandan leafs, palm sugar, tamarind, water in pot.....	14
Figure 18. Strain pandan and tamarind drinks.....	14
Figure 19. Potato starch and jelly powder in a bowl.....	15
Figure 20. Pandan tamarin adding.....	15
Figure 21. Smooth pearl dough.....	15
Figure 22. Long stick pearl dough.....	15
Figure 23. Cutting pearls dough.....	16
Figure 24. Rolled raw pearl .....	16
Figure 25. Raw pearl in bowl.....	16
Figure 26. Cooking Pearls.....	17
Figure 27. Cooked pearls.....	17

Figure 28. Cooked pearls in palm sugar syrup.....	17
Figure 29. Strain the pearls.....	18
Figure 30. Put pearls into the glass.....	18
Figure 31. Ice cubes in glass.....	18
Figure 32. Pour milk tea into the glass.....	18
Figure 33. Pearl Milk Tea.....	19
Figure 34. Nutrition facts of Potato Starch.....	21
Figure 35. Palm Sugar.....	22
Figure 36. Nutrition Facts of Tamarind.....	22
Figure 37. Nutrition Facts of Plain Agar Powder.....	23
Figure 38. Complete nutrition facts.....	24
Figure 39. Blossom Tamarind Bubble Pearl logo front.....	35
Figure 40. Blossom Tamarind Bubble Pearl logo back.....	35
Figure 41. Blossom Tamarind Bubble Pearl packaging front.....	36
Figure 42. Blossom Tamarind Bubble Pearl packaging back .....	36