

RESEARCH AND DEVELOPMENT FINAL PROJECT

ANANAS

“MEAT TENDERIZER FROM PINEAPPLE SKIN AND CROWN”



By

Gabrielle Tyeisia Giselle Wijaya

1774130010033

**STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTER GOURMET ACADEMY
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Surabaya, August 7th, 2019.

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RESEARCH AND DEVELOPMENT NEW PRODUCT
FINAL REPORT
“ANANAS”
(Meat Tenderizer from Pineapple Skin)


Arranged by:

GABRIELLE TYEISIA GISELLE WIJAYA (1774130010033)

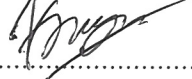
Surabaya, August 27th 2019

Approved by:

Heni Adhianata, S.TP., M.Sc. 

Dr. Ir. Fadjar Kurnia Hartati, M.P. 

Chef Ryan Yeremia Iskandar 

Chef Kresna Bayu Pranata 

Knowing,

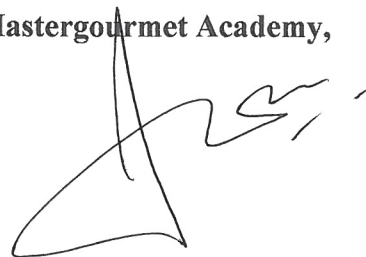
Director of OTTIMMO
International Mastergourmet Academy,



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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Gabrielle Tyeisia Giselle Wijaya

EXECUTIVE SUMMARY

Nowadays, many food waste that still can be used, but people did not know the one that they just thrown out is still useful. One of it is pineapple skin and the crown. Pineapple is one of the fruit that did not have their own season like durian and mango. That's one of the reason why pineapple is always seen in the market.

Pineapple has a lot of benefit for health it is also the same for pineapple skin and pineapple crown. One of them that usually being used in daily life is pineapple for meat tenderizer but they use the meat only and throw away the skin and crown. Enzyme that contain in pineapple can break the protein chain in meat. Meat is also one of the most protein eaten by people.

That is why we create a product based from pineapple skin and crown as substitute from pineapple meat. We also form it into a powder so it become easy to apply. Also the process is easy to do at home.

There are several step in order to make this product. First, prepare all the ingredients. Second is sun – drying process, this process is the longest to take time. Third is powder process through food processor. The final process is put the powder form into packaging.

Keyword: Pineapple Skin, Food Waste, Meat Tenderizer, Ananas

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