

**RESEARCH AND DEVELOPMENT FINAL PROJECT  
GINGER FLOWER JELLY DRINKS**



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**RESEARCH AND DEVELOPMENT NEW PRODUCT**  
**FINAL REPORT**  
**Ginger Flower Jelly Drink**


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## ACKNOWLEDGMENT

As for beginning, I would like to thank to God for blessings and spiritual guidance in order for me to complete this Research and Development report. The main purpose for this report is to help each other to be creative and innovative as we have to create a new product. The reason I made this product because I want to create a healthier alternative consumption which can be very beneficial to humans body condition and this report is prepared as one of requirements to complete the Diploma III of Culinary Arts.

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

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Surabaya, 7 August 2018



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## PLAGIARISM STATEMENT

I certify that this assignment is my own work, based on my study and that I have acknowledged about the material and the processes. Whether they be articles, report, lecture notes and any kind of document and also personal communication. I also certify that this assignment has not previously been submitted for assessment in other unit, except specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and and that I have not copied some part or whole part or otherwise plagiarized the work of an other person.

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Surabaya, 23 august 2019

The image shows a handwritten signature in black ink over a yellow official stamp. The stamp contains the text 'PENGANTARAN' at the top, 'KEMENTERIAN' in the middle, and 'SURABAYA' at the bottom. There are also two small circular logos on the right side of the stamp. Below the stamp, the name 'Verina wynne cuaca' is printed in a simple font.

Verina wynne cuaca

## **EXECUTIVE SUMMARY**

Kecombrang flower is one of the many types of spices that are usually used as traditional medicine because, it has good properties for health. In addition, kecombrang flowers can be used as ingredients for making some dishes. Leaves, stems, flowers and rhizome of kecombrang plant contain essential oil which is thought to be bioactive.

The potential of kecombrang flowers as antibacterial and antioxidant has been investigated by extracting kecombrang flowers. Bioactive content contained in kecombrang flowers in the form of alkaloidids saponins, tannins, flavoroids, phenolics, triterpenoid, steroids, vitamins, minerals and glycosides that act as antimicrobials and antioxidants.

The research, with purpose of finding new product toward new creation in plant based, seeks to promote the lesser knows flowers native to Indonesia. Though the looks of the end drink product have a riches of sour taste. This could pose opportunity to further enrich the list of food in plant based diet. The product will both be sold on online and offline platform.

Key words; kecombrang flowers , antibacterial, antioxidant

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