

RESEARCH AND DEVELOPMENT FINAL PROJECT

DU DRAGON

(Healthy substitute for meat Floss made from dragon fruits skin with
many Healthy Benefits)



By

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OTTIMMO INTERNATIONAL
MASTER GOURMET ACADEMY
SURABAYA
2019**

**RESEARCH AND DEVELOPMENT NEW PRODUCT
FINAL REPORT**

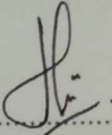
DU DRAGON (Healthy Substitutes or Vegetarian meat floss)

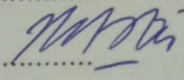
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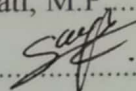
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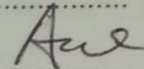
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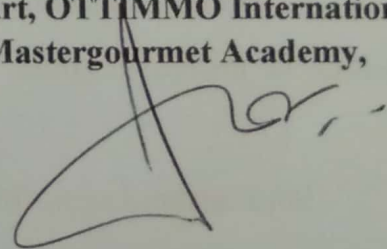
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PREFACE

As for the beginning, I would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for me to complete this Research and Development report. The main purpose for this report is to make each student in Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. One of the reasons why I come up with the idea of making meat floss from dragon fruits skin is because I want to create a healthier alternative consumption which can be very beneficial to human's health condition and also reducing waste.

I realize there are still many shortcomings in making this Proposal, for that I really appreciate criticism and suggestion to improve my self in preparing future proposals. Hopefully this proposal can be useful for readers, especially for those who want to try entrepreneurship.

As this report process progresses, I received so much guidance and support.

I would like to express my gratitude to the names below:

1. My parents that always supported and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Nia as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.

Surabaya, 7 August, 2019.

Ivana Gabriele

EXECUTIVE SUMMARY

Du dragon is a product of healthy meat floss that made out of dragon fruits skin. It has a lot of benefit in health condition. In dragon fruit skin, there is an active compound which has been studied to provide flexibility in blood vessels. Various studies have proven that dragon fruit skin can provide a natural alternative to prevent the breakdown of blood vessels and help prevent various other deadly diseases such as preventing cancer, flex blood vessels, overcome narrowing of blood vessels.

The product I made is vegetarian meat floss based on dragon fruit skin which is usually become waste and not eaten. Many people still do not know the benefits of dragon fruit skin so they do not process it again.

There will be several steps of processing. First is clean the dragon fruit skin then remove the scale after that pat dry the dragon fruit skin before move on to the next step. Next prepare the seasoning and also grated or chopped the dragon fruit skin. Then we going to cook it until dry and crispy.

Du Dragon will be vacuumed and will be pack inside ziploc packaging. In each pack there will be approximately 100 grams of floss – Every pack will be sold for IDR 23.000

TABLE OF CONTENTS

APPROVAL	i
PREFACE	ii
EXECUTIVE SUMMARY	iii
TABLE OF CONTENT	iv
LIST OF TABLE	vi
LIST OF PICTURES	vii
CHAPTER I INTRODUCTION	1
1.1 Background	1
1.2 Research Purposes.....	2
CHAPTER II INGREDIENTS AND UTENSILS OVERVIEW	3
2.1 Description of The Material to be used	3
2.1.1 Dragon Fruit Skin	3
2.1.2 Shredded Coconut	3
2.1.3 Salt	4
2.1.4 Shallots	4
2.1.5 Garlic	4
2.1.6 Coriander	5
2.1.7 Candlenut	5
2.1.8 Lime Leaf	5
2.1.9 Granulated Sugar	6
2.2 The Tools Used During the Processing	6
2.2.1 Electric Scales	6
2.2.2 Food Processor	6
2.2.3 Bowl	7
2.2.4 Knife	7
2.2.5 Vacuum Sealer	7
2.2.6 Non Stick Pan	8
2.2.7 Spatula	8
2.2.8 Gas Stove	8
CHAPTER III NEW PRODUCT PROCESSING SEQUENCE	9
3.1 The Processing Product by Using Flowchart.....	9
3.2 The Processing Product	10
3.2.1 Cleaning Process	10
3.2.2 Cooking Process	10
3.2.3 Packaging Process	12
3.3 Complete Recipe Attached	13
CHAPTER IV NEW PRODUCT OVERVIEW	14
4.1 The Facts of Nutrition.....	14
4.1.1 Dragon Fruit Skin.....	14
4.1.2 Shredded Coconut	16
4.1.3 Shallots	17
4.1.4 Garlic	17
4.1.5 Coriander Powder.....	18
4.1.6 Candlenut.....	18

4.1.7 Lime Leaf.....	19
4.1.8 Salt.....	19
4.1.9 Granulated Sugar.....	20
4.1.10 Complete Nutrition Facrs.....	20
4.2 New Product Characteristic	21
CHAPTER V BUSINESS PLAN.....	22
5.1 Identification of Investment Opportunities.....	22
5.1.1 SWOT Analysis	22
5.1.2 Marketing Aspect	23
5.1.3 Technical Aspects	24
5.1.4 Financial Aspect	24
CHAPTER VI CONCLUSION	28
6.1 Conclusion	28
6.2 Suggestion	29
REFERENCES	30
APPENDIX	32
Appendix 1. Packaging Design	32
Appendix 2. Product Logo	34
APPROVED RECIPE ATTACHED	35
FORM CONSULTATION	36

LIST OF TABLE

Table 1. The proportion and composition of dragon fruit skin/ 100g.....	14
Table 2. Chemical Properties of Dragon Fruit Skin.....	15
Table 3. Carbohydrate Component Content.....	15
Table 4. Variable Cost.....	24
Table 5. Fix Cost.....	25
Table 6. Overhead Cost.....	26
Table 7. Cost of Production.....	26

LIST OF PICTURES

Picture 1. Red Dragon Fruit Peel.....	3
Picture 2. Shredded Coconut.....	3
Picture 3. Salt.....	4
Picture 4. Shallots.....	4
Picture 5. Garlic.....	4
Picture 6. Coriander.....	5
Picture 7. Candlenut.....	5
Picture 8. Lime Leaf.....	5
Picture 9. Granulated sugar.....	6
Picture 10. Electric Scales.....	6
Picture 11. Food Processor.....	6
Picture 12. Bowl.....	7
Picture 13. Knife.....	7
Picture 14. Vacuum Sealer.....	7
Picture 15. Non Stick Pan.....	8
Picture 16. Spatula.....	8
Picture 17. Gas Stove.....	8
Picture 18. Peeled Dragon fruit skin.....	10
Picture 19. Shredded coconut mixed with water.....	10
Picture 20. Cooking Process.....	11
Picture 21. Cooking Process.....	11
Picture 22. Cooking Process.....	12
Picture 23. Cooking Process.....	12
Picture 24. Finished Product.....	12
Picture 25. Nutrition Fact Of Shredded Coconut.....	16
Picture 26. Nutrition Fact Of Shallots.....	17
Picture 27. Nutrition Fact Of Garlic.....	17
Picture 28. Calories Of Coriander.....	18
Picture 29. Nutrition Fact Of Candlenut.....	18
Picture 30. Nutrition Fact Of Lime Leaf.....	19
Picture 31. Nutrition Fact Of Salt.....	19

Picture 32. Nutrition Fact Of Granulated Sugar.....	20
Picture 33. DU DRAGON complete nutrition fact.....	20
Picture 34. Comparison/ competitor Nutrition Fact.....	21
Picture 35. Packaging Design.....	32
Picture 36. DU DRAGON Packaging Front Side Packaging Design	33
Picture 37. DU DRAGON Logo Design.....	34