

RESEARCH AND DEVELOPMENT FINAL PROJECT

CHICKEN MOZAIC

(Healthy and Modern Taliwang Chicken high in nutrients made from Local and Natural Spices with many Healthy Benefits)



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RESEARCH AND DEVELOPMENT FINAL PROJECT
CHICKEN MOZAIC
(Taliwang Marbling Chicken)

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Surabaya, July 28th, 2019.

Kevin Patrick Lijadi

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication.

I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 28th July 2019



Kevin Patrick Lijadi

EXECUTIVE SUMMARY

Chicken Mozaic is a product of modern Indonesian dish that has incredible taliwang marbling on the chicken. Basically the chicken stick each other so it would create a marbling patterns on it. It can be stick with an enzyme named Transglutaminase. Chicken Mozaic is a frozen food with no preservative and high in nutrient. .

Chicken Mozaic will be packed in pouch bag container and will be packed individually. In each pack there will be approximately 300 grams of Chicken Mozaic for 2 serves since the size and the weight of each chicken breast is different from each other. Every pack will be sold for IDR 51.000.

Keyword: (chicken, mozaic, taliwang, transglutaminase)

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