

RESEARCH AND DEVELOPMENT FINAL PROJECT
‘KOMIK’

(High Protein Milk from Koro Bean)



OTTIMMO

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ACADEMY
SURABAYA

2019

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PREFACE

First of all I want to thank God for His love and grace so that I can complete the report of Research and Development. The aim this research and development is to fulfill the requiments of diploma 3 graduation at ottimmo international. Besides it, doing this research and development give me a new experience and help me think about things that I have never thought before. On this occasion I will make a healthy and suitable drink for all people, from children to adults. I hope this drink can be well developed and be accepted by my customers.

I also thank Ms. Yusi Erni Wulan, SE., MSA. as my advisor lecturer who has guided me from the beginning of making this research and development report until I can finish it well. Finally, I also did not forget to thank my family, especially my parents who always supported me, also to the chefs and assistant chefs who also helped me patiently and the last for my friends who always faithfully helped me at all times.

Surabaya, June 2019

Wulandari P.V. Wuri.

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 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 plagiarised to other student and/or person.

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6th,August2019

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EXECUTIVE SUMMARY

KOMIK is a type of milk made from koro beans. The word KOMIK itself stands for the word koro milk. Koro bean have many health benefits such as controlling blood sugar levels because its high protein content. It can proper used for diabetic patients. Koro beans are also rich in fiber, carbohydrates, minerals and vitamin B1. Similar to soybeans, koro beans are also commonly used as tofu or tempeh.

In making KOMIK I use a fairly easy cooking method. The cooking method that i use is boiling, stirring and mixing. You can easily make it if you follow the same method as me. So that the freshness of the milk is maintained properly, make sure you store it in the refrigerator and do not leave the milk too long at room temperature. If you have opened the lid from the package you have to spend it as soon as possible.

KOMIK will be packaged in plastic bottles. In 1 plastic bottle it will contain 150 ml of milk. The price of 1 bottle of KOMIK is Rp. 14,000.

Keyword: Koro Benguk, Koro Bean, KOMIK, benefits.

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