

RESEARCH AND DEVELOPMENT FINAL PROJECT

“URBAN VEGAN TASTE”

(The Gluten Free Cookies of the Vegan World with Exotic Taste)



Arranged by:

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**STUDY PROGRAM OF CULINARY ART
ACADEMY CULINARY AND PATISSERIE OTTIMMO INTERNATIONAL
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RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

“URBAN VEGAN TASTE”

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Finally, the Authors hope that this report can be useful for us all.

Surabaya, 2019

Kelvin Effendi

PLAGIARISM STATEMENT

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EXECUTIVE SUMMARY

As being the economic and executive reasoning behind this project, the main and foremost is to capitalize the food and culinary industry that being called the “Millenials era” that emphasizes on healthy and being environment friendly towards the nature, that also demands a good or even perfect results. The second and lastly it to make easy investment return on such quick and big scale that it took faster than it would expected if the whole project took off smoothly and doesn’t meet any road bumps in its way, in summary it also highlights the strength of this project which is a unique take and creative to enter the market and capitalizing and even further making a name in the market as a contender for upcoming product

TABLE OF CONTENTS

ACKNOWLEDGMENT	ii
PLAGIARISM STATEMENT	iv
EXECUTIVE SUMMARY	v
TABLE OF CONTENTS	vi
LIST OF TABLES	ix
LIST OF PICTURES	x
CHAPTER I	1
INTRODUCTION	1
1.1. Background of Ingredients	1
1.2. Reason For Selection of Ingredients	1
1.3. The Main Material Processing Reason	2
1.4. The Contents of Nutrients and Health Benefits	2

1.5. Description of New Product Features	3
CHAPTER II	4
INGREDIENTS AND UTENSILS	4
1.1 Ingredients	4
2.1 Utensils	14
CHAPTER III	19
PRODUCT PROCESSING SEQUENCE	19
3.1 Production Method	19
3.1.2 Hygiene and Sanitation	21
3.1.3 Final Recipe	22
CHAPTER IV	23
NEW PRODUCT OVERVIEW	23
Nutrition Fact	23
4.2 Product Characteristic	27
CHAPTER V	28
PRODUCT PROCESSING SEQUENCE	28
5.1 SWOT Analysis	28
5.2 Marketing Aspect	29
5.2.1 Target Market Overview	29
5.2.2 Market Positioning	29
5.2.3 Marketing Concept	30
5.3 Technical Aspect	31
5.3.1 Location	31
5.3.2 Production Capacity	31
5.4 Legal Aspect	32
5.6 Financial Aspect	33
5.6.1 Variable Cost	33
5.6.2 Overhead Cost	38
5.6.3 Fixed Cost	39
5.6.4 Break Even Point	39

CHAPTER VI	43
CONCLUSION	43
6.1 Conclusion	43
6.2 Suggestion	43
Bibliography/Reference	44
APPENDIX	49

LIST OF TABLES

Table 1 Vanilla Flavored Nutrition Facts per Package.....	23
Table 2. Spice flavored nutrition facts per package.....	24
Table 3. Chocolate flavored nutrition facts per package.....	24
Table 4. Snickerdoodle Vanilla, Serving suggestion: 5 pcs.....	25
Table 5. Five Spice Cinnamon, Serving suggestions: 5 pcs.....	26
Table 6. Exotic Chocolate, Serving Suggestions : 5pcs.....	26
Table 7. Variable Cost Vanilla.....	33
Table 8. Variable Cost Five Spice Cinnamon.....	35
Table 9. Variable Cost Exotic Chocolate.....	37
Table 10. Overhead Cost.....	38
Table 11. Fixed Cost.....	39

LIST OF PICTURES

Picture 1. Table from Panganku.org.....	2
Picture 2. Mocaf Flour.....	4
Picture 3. Coconut Oil and Extract.....	5
Picture 4. Soy milk.....	6
Picture 5. Margarine.....	7
Picture 6. Sugar.....	7
Picture 7. Salt.....	8
Picture 8. Vanilla Extract.....	8
Picture 9. Cinnamon Powder.....	9
Picture 10. Brown Sugar.....	9
Picture 11. Lemon.....	10
Picture 12. Allspice	11
Picture 13. Ginger.....	11
Picture 14. Chocolate Powder and Bar.....	12
Picture 15. Chocolate Vermicelli	12
Picture 16. Coffee Beans and Coffee Powder.....	12
Picture 17. Honey.....	13
Picture 18. Ceramic/Plastic Bowl.....	14
Picture 19. Ceramic Plate.....	14
Picture 20. Oven.....	15
Picture 21. Metal Spoon.....	15
Picture 22. Metal Ring cutter.....	16
Picture 23. Silicone Spatulas.....	16
Picture 24. Mixer.....	17
Picture 25. Digital Scale.....	18
Picture 26. Step 1.....	19
Picture 27. Step 2.....	20
Picture 28. Step 3.....	20
Picture 29. Step 4.....	20
Picture 30. Step 5.	21