

RESEARCH AND DEVELOPMENT FINAL PROJECT
“CLAMB”
(Homemade Corned Lamb)



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CORNED LAMB

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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 help 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 Clamb is because I . During this process of completing this report, I received so much guidance and support. By this, I would like to express my gratitude to the names below:

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4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
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6. Mr. Girastho Dwidharma who lend me his motorcycle to print my sticker.

Surabaya, August 7th, 2019

Yemima Rosalia

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 materials 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, August 19th, 2019

Yemima Rosalia

EXECUTIVE SUMMARY

In making this new product, the author tries to use lamb meat in making corned beef. As we know that we can usually find lamb meat during Muslim sacrificial days, besides that goat meat will rarely be found. The author also wants to process lamb meat in such a way that it is safe and comfortable to consume. The selection of corned beef using lamb meat because in Indonesian market we have not yet found corned made from lamb.

This invention also aims to make consumers easier in consuming lamb meat which has been formed into practical, safe food. Making these foods certainly uses good quality ingredients and is safe for consumption. Corned lamb has various benefits for the human body, lots of vitamins, minerals, proteins, etc. Later this product will be marketed through online and offline platforms.

Key words: Corned, Lamb, Meat

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