

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**“VELVET PATTY”**

**(High Protein Vegan Patty Made of Velvet Beans)**



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## PREFACE

For the beginning, I would like to thank my Holy God, Jesus Christ, for his blessing and guidance that helped me completed this Research and Development report. The main purpose of this report is to help students in Ottimmo to be as creative and innovative as they can to create a new product that never existed in Indonesia before. The reason why I come up with the idea of making Velvet Patty is that I want to create an alternative vegan product, especially for vegetarians, which is different from another vegan patty and has good health value.

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

1. My parents who have provided me everything to achieve good education, helped, and supporting me mentally, also with ideas and things the whole time I was making this report.
2. Ms. April as my RnD mentor who helped me in both understanding the guidelines and making the product.
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Surabaya, 2019

Celine Elimtali

## **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 19<sup>th</sup>, 2019

Celine Elimtali

## **EXECUTIVE SUMMARY**

Vegan lifestyles have been influenced widely around the world. Indonesia itself is a vegan friendly country. Thus, making a new alternative product to existed vegan product in Indonesia is a good opportunity. Velvet Patty is a vegan patty made of velvet beans. Velvet beans contain many health benefits, and undoubtedly, this product will be a good healthy food.

The purpose of making this report is to know the nutrition content of velvet beans, to know the investment opportunities, to know the process of making Velvet Patty, and to know the marketing strategy and the selling price of Velvet Patty.

We target the people with vegan lifestyle, but everyone can also consume this product. For the Velvet Patty itself, two patties will come in a packaging with each patty contains 260 calories. Each packaging will cost IDR 30,000.

Key word: Patty, Vegan patty, Velvet beans

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