

Research and Development Final Project

“MADELINE “

(Made from Purple Sweet Potato High In Antioxidant)



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PREFACE

First of all, I want to thank God for his blessings and guidance so that I can finish this Research and Development report. The main purpose for this report is to help students in Ottimmo to be creative and innovative as we have to create a new recipe / a new product that never been in Indonesia. One reason why I come up with the idea of making Madeline is because madeline is one of famous snack in France and many people like it, so I want to make a healthier and more acceptable version of the world.

The project helps us to improve our ability and knowledge in developing a new product from the beginning to on. And finally, we would like to thank our lecture Mr. Zaldy Iskandar and Miss Yusi for their help in supervise our product and making this report.

In the process of completion of this report, I had received much guidance and support. To that end, I would to express my sincere thanks to:

1. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Ms. Yusi as my RnD mentor who has give me a limited time to consul and i can't met her until the completion of making this report.
3. Mrs. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as Director of Akademi Kuliner dan Patiseri OTTIMMO International Surabaya.

Surabaya,5 Agustus 2019

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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.

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

8th, August 2019

EXECUTIVE SUMMARY

Sweet potatoes are a type of cultivated plant. The part that is used is the roots that form tubers with high levels of nutrition (carbohydrate). In Africa, sweet potato bulbs are one of the important food sources. In Asia, besides being used for the tuber, young sweet potato leaves are also made vegetables.

Purple sweet potato is a type of sweet potato that has a strong sweet taste compared to the type of sweet potato or white yam. Although many people don't really like it because the taste of the flesh is too soft. However, it turns out that the nutrients and compounds found in purple sweet potatoes exceed those of other types of sweet potatoes. Purple sweet potato is very good to support your health.

As a direct relative of the orange-fleshed variety, purple sweet potatoes are rich in essential vitamins (including vitamin A/ beta carotene, which makes this crop even more important in commonly deficient areas in Africa) and minerals, as well as a large amount of fiber, which helps provide the sensation of fullness and satiety.

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