

RESEARCH AND DEVELOPMENT FINAL PROJECT

SEKOTAK TEMPE

(Vegan tempe made from Chickpea)



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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 Sekotak Tempa is because I want to create a alternative consumption of tempe and vegan food that can be very beneficial to human's health condition.

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:

1. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
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Surabaya, August 5th, 2019.

Gladys Amy Niode

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and 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 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 person. 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.

5 August 2019

EXECUTIVE SUMMARY

Sekotak Tempe is a product vegan and gluten free made from Chickpea. It has a lot of benefit for human health. The good Source of protein and fiber, and also contain a lot of iron, vitamin B-6, magnesium, that make Sekotak Tempe is a healthy food with so much nutrition. Chickpea known a substitute for rice when in diet, it also help to balance cholesterol level and lowering blood pressure because Chickpea naturally have low sodium.

There will be 3 step of processing. Step one, to soak Chickpea in water for 14-48hr, or until chickpea turn out bloom. Step two fermenting, it take 2 days to mold grow fully, if you want to know that your tempe successfully made, you can see the mold grow when you open container after 14 fermenting. Last step is the packaging process.

Sekotak tempe will be packed in paper brown box and in the inside tempe will wrapped with banana leaf. Each box contain approx 150 gr of Chickpea tempe. Every box will be sold for Rp.23,000

Keyword: Healthy food, Chickpea, Tempe, Vegan, Soy - free.

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