

RESEARCH AND DEVELOPMENT FINAL PROJECT
RAZOR CLAM FLAVORED GATOT CRACKERS



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CULINARY ARTS STUDY PROGRAM
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RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

“RAZOR CLAM FLAVORED GATOT CRACKERS”

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4. Other parties who wish to be referred to as parents and colleagues, etc. dst.

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

Surabaya, August 4th 2019

Jessica Setiono

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 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 4th 2019

Jessica Setiono

EXECUTIVE SUMMARY

Razor Clam Flavored Gatot Crackers, as we can see from the name, is crackers made from gatot flour, with razor clam as the unique added flavor. Other ingredients like salt, water, garlic, sugar, and chicken powder, which are non-chemical, add a positive value for this cracker and make it safer and healthier for human body. Razor clams are high in protein and gatot flour, which is made from pounded dried cassava, is a good source of carbohydrate, low in calories and low in glycemic index. Since it has a low in glycemic index of 46, it is less likely than some foods to cause a rapid rise in blood glucose levels. So, this is safe for those with diabetic issues.

To make this cracker, there will be 7 steps. The first step in mixing the ingredients. Second, kneading until it becomes smooth. Next, wrapping it in banana leaves in the shape of Indonesian rice cake. The forth step is steaming, which is in 2 hours. The next step is to aerate the steamed dough overnight to make it more solid so that we can cut the dough in 2mm thin. Sixth step, is sun-drying them for 2 days. The last step is frying them.

The packaging is a recycle craft paper pouch with clipping path to make it easier to open and close it again. Each pack will approximately have 200grams of fried crackers. The nutrition facts, compositions, weights, will be listed on the packaging. The price of each pack is IDR 25.500

Keyword: Crackers, Gatot, Razor clam.

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