

RESEARCH AND DEVELOPMENT FINAL PROJECT

GEDI POWDER



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OTTIMMO INTERNATIONAL

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RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

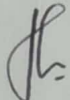
“Gedi Powder” high of fiber

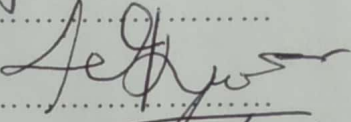
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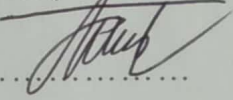
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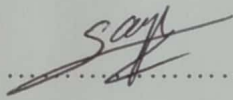
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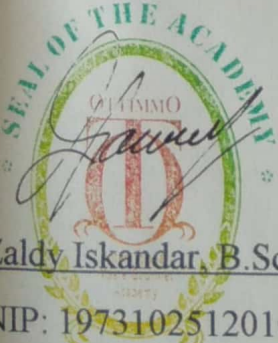
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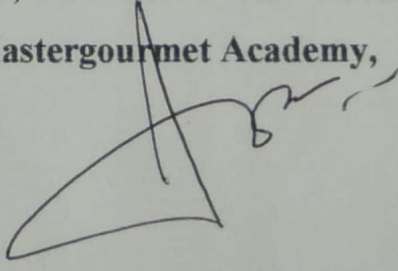
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PLAGIARISM STATEMENT

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 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 plagiarised the work of other students and/or persons.

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10 oktober 2019



Estevan Edward L

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 Gedi powder is because health cannot be purchased health must we ourselves regulate our diet

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.
2. Ms. Nia as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. Ms. Wanda as my friend help me find this idea and help me find where I can buy this gedi leaf

TABLE OF CONTENTS

Title.....	I
Approval.....	II
Acknowledgment.....	III
Plagiarism statement.....	IV
Executive summary.....	V
Table of contents.....	VI
Chapter I introduction	
a. Background and ingredients.....	1
b. Reason for selection ingredients.....	2
c. The main material processing reason.....	3
d. The content of nutrients and health benefit.....	4
e. Description of a new product features.....	5
Chapter II ingredients and utensils overview	
a. Description of material to be used	6
b. The tools used during the processing.....	7
Chapter III new product processing sequence	
a. The processing product by using flowchart.....	8
b. Complete recipe attached.....	9
Chapter IV New product overview	
a. The facts of nutrition	10
b. New product characteristic.....	11
Chapter V Business plan	
a. Identification of investment opportunities.....	12
b. Marketing aspect.....	13
c. Technical aspect.....	14
d. Legal aspect financial aspect.....	15
Chapter VI conclusion	
a. Conclusion.....	16
b. Suggestion.....	17

EXECUTIVE SUMMARY

Gedi powder are a product that I have come out that is based gedi leaf .speaking of its benefit the fiber is good for body and very healthy . they have powerfull of vitamin and a lot proteins in it so this powder are so healty and can be consumed kids until adult

The processing this gedi powder is really simple first clean the leaf and give salt because the leaf slimy so clean it properly . after the dry the leaf using dry towel then put it on tray then bake about 20 minutes until dry after that blend the leaf until become fine powder and strain it . after you starin it put into the packing.

Gedi powder will be packed in standing pouch from plastic in a small size with sticker labeled on packing itself . each pack will approximately weight 100 grams of gedi powder each pack will be sold at a price IDR 33.000

Keywords : gedi , gedi leaf , standing pouch