

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**Combucoff**

**(Coffee Fermentation Uses Sytroprihic Mixed Culture)**



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## “Combucoff”

(Coffee Fermentation Uses Sytroprihic Mixed Culture)

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## **PREFACE**

First of all I want to thank God for His love and grace so that I can complete the report of Research and Development. The aim this research and development is to fulfill the requirements of diploma 3 graduation at ottimmo international. Besides it, doing this research and development give me a new experience and help me think about things that I have never thought before. On this occasion I will make a drinks with new innovations with the fermentation method.

Also I would like thank Chef Arya Putra Sundjaja, S.E. as my advisor lecturer who had guided me from the beginning of making this final report until I could finished it well.also did not forget to thank my family, especially my parents who always supported me, also to the chefs and assistant chefs who also helped me patiently and the last for my friends who always faithfully helped me at all times.

Surabaya, 9 June 2019

Aulia Putri Wijayanti

## 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.

9 September 2019

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## **EXECUTIVE SUMMARY**

Combucoff is a coffee fermented product with scoby which is a B complex vitamin and vitamin C for the body. Where coffee will be fermented with scoby within 5-7 days for further processing with other products such as milk and sugar.

Combucoff made from fermented Arabica coffee steeping and the results are reprocessed. Many coffee shops compete to make a typical coffee shop drink so we make it with something different.

Combucoff will be packaged in a bottle with a sticker.

Coffee, Fermentation, Signiture

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