

**RESEARCH AND DEVELOPMENT OF NEW PRODUCT
“GO GRANS BREAD”**

(High in Fiber, Dietary Program, Powerful Cancer Prevention, Vitamin E, Vitamin K, B6)



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SURABAYA**

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RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

“Go-Grans Bread”

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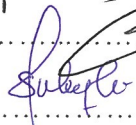
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ACKNOWLEDGEMENT

To practical knowledge in the field of culinary art, I am required to make a research and development as final project. In addition, the final project was also made to fulfill the applicable curriculum standards for obtaining a diploma degree. In this project I have to include detail of ingredients, cooking methods, nutrition facts, marketing strategy, and also product calculation.

Doing this project helped us to enhance our knowledge regarding the work in the attitude of consumer towards this new product, whether it can be acceptable or not.

Finally, I would like to extend our deepest gratitude and sincere appreciation to the following parties that helped this project.

1. To Ottimmo International Surabaya for offering continuing education and being an instrument in opening another door an opportunity to get a good job in the future.
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3. Mrs. Irra Chrisyanti Dewi, S.Pd, M.S.M. as Head of Study Program Culinary Art Akademi Kuliner dan Patiseri Ottimmo International
4. Other parties who wish to be referred to as parents and colleagues, etc.

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

APPROVAL

RESEARCH AND DEVELOPMENT OF NEW PRODUCT

Go-Grans Bread

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B6)

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EXECUTIVE SUMMARY

Granola consists of rolled oats, nuts, honey or other sweeteners such as brown sugar, and sometimes puffed rice, that is usually baked until it is crisp, toasted and golden brown. During the baking process, the mixture is stirred to maintain a loose breakfast cereal consistency. Dried fruit, such as raisins and dates, and confections such as chocolate are sometimes added. Granola, particularly if it includes flax seeds, is often used to improve digestion. Granola is often eaten in combination with yogurt, honey, fresh fruit (such as bananas, strawberries or blueberries), milk or other forms of cereal. It also serves as a topping for various pastries, desserts or ice cream. Commonly, Granola is used to breakfast food and snack food because it contains a high nutritional value, which has beneficial effects on the body. These day, breakfast food and snack food usually unhealthy because it is usually a fast food. So, this product “Go Grans Bread” prioritizes health and nutrition benefits so good for health.

“Go Grans Bread” is using local market ingredients with high quality and fresh, it means we can keep the quality product above the average but we also can compete with market price. For packaging writer using food grade packaging so that more hygienic. Our target markets are all ages and all groups, with specific criteria that are people who enjoyed healthy food.

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