

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**MUSHKIES**

(Cookies from Shiitake mushroom Powder)



**By**

**Krisna AdhiMulia**

**1774130010014**

**STUDY PROGRAM OF CULINARY ART  
OTTIMMO INTERNATIONAL  
MASTER GOURMET ACADEMY  
SURABAYA  
2019**


**RESEARCH AND DEVELOPMENT NEW PRODUCT**  
**FINAL REPORT**  
**“MUSHKIES”**  
Mushroom Cookies

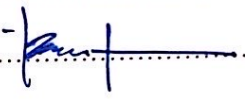
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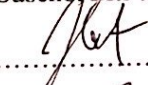
KRISNA ADHIMULIA (1774130010014)


Surabaya, 9 September 2019

Approved by:

Nia Rochmawati, S.TP., M.P. 

Ir. Thomas Indarto Putut Suseno, M.P. 

Chef Gilbert Yanuar 

Chef Sagita Asih Aldris 

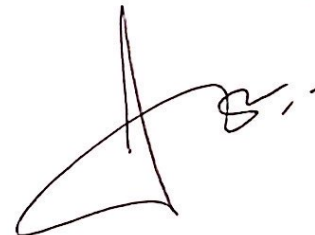
Knowing,

Director of OTTIMMO  
International MasterGourmet  
Academy,

Head of Study Program Culinary  
Art OTTIMMO International  
MasterGourmet Academy



Zaldy Iskandar, B.Sc  
NIP. 197310251201001



Irra Chrisyanti Dewi, S.Pd., M.S.M  
NIP. 1978122011702028

## ACKNOWLEDGEMENT

As for the beginning, I would like to thank 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 mushkies (mushroom cookies) is because I want to create a healthier alternative consumption which 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 provide me to achieve good education and as a family role to help me in personally.
2. Mr. Gilbert Yanuar as the examiner on the presentation.
3. Mrs. Sagita as the examiner on the presentation.
4. Mr. Ir. Thomas Indarto Putut Suseno. MP. As the examiner on the presentation.
5. Ms. Nia Rochmawati as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
6. Ms. Irra Chrisyanti Dewi as the Head of Study program at Ottimmo International.
7. My dearest friends who have help me by a lot of guidance and suggestions.

Surabaya, September 4th 2019

Krisna AdhiMulia

## 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.

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, September 4th 2019



Krisna AdhiMulia

## EXECUTIVE SUMMARY

Mushkies is a product of cookies that made from shiitake mushroom flour. The purpose of this project is the author is trying to not just make unusual snack but also give that a good benefit for human body. The difference than the other cookies is, it has more health benefit than cookies in general that made from wheat flour, Such as : Prevent Cancer, Promising antibacterial and antiviral effects, and May strengthen your bones.

For making Mushkies is kind of simple all we need is prepare all the utensils and the materials. First step is mix the butter and sugar until well mixed. Next, mix the dry ingredients (Shiitake mushroom flour, baking powder, and salt) together in one container. Next, put in the dry ingredients gently into the margarine mixture, Mix with whisk. Then, pour the milk and egg into the mixture. Then, Shape the cookies like coins, then bake it for about 15 minutes at 150°C.

Based on the nutrition facts for Mushkies products, per serving it contains 270 kilocalories, Total fat 15 g, saturated fat 7 g, Cholesterol 5 mg, Sodium 790 mg, Total Carbohydrate 31 g, Total sugars 13 g, and Protein 4 g.

Keywords : Benefit, Mushkies Nutrition facts, Utensils and the materials

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