

RESEARCH AND DEVELOPMENT FINAL PROJECT

B"QUE
(Barbeque Butter)



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STUDY PROGRAM OF CULINARY ART
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RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

“B”que”

Barbeque Butter

Arranged by:

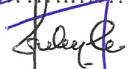
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Surabaya, August 7th, 2019.

Christopher Steven Synarso

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, August 7th, 2019



Christopher Steven Synarso

Executive Summary

B”que is a product of butter that made out of Fresh Milk and BBQ Sauce. Milk has a lot of benefit for our health condition since we already know that milk can enhanced our bones because it contains a lot of calcium. BBQ sauce is famous for it’s unique taste and compatibility with meat dishes such like steaks. B”que was made so that people don’t need to combine butter with bbq sauce anymore since the butter itself already has bbq flavour.

There will be 5 steps of processing. Firstly separate the milk and cream in a container for about 2-3 days. Second is fermenting which only takes 5-6 hours because the separated cream is mixed again with yoghurt. Third is churning process which putting the fermented cream into a blender and blend it until butter granules formed. Fourth is washing process which the butter granules that have been formed wrapped with gauze and then wash it with cold water to separate the butter milk. Last is packaging process. B”que will be packed in aluminium foil and will be shaped into square. In each pack there will be approximately 120 grams of B”que.

TABLE OF CONTENTS

APPROVAL	i
ACKNOWLEDGEMENT	ii
PLAGIARISM STATEMENT	iii
EXECUTIVE SUMMARY	iv
TABLE OF CONTENT	v
LIST OF TABLE	vii
LIST OF FIGURES	viii
CHAPTER I INTRODUCTION	1
1.1 Background of Ingredients	1
1.2 Reason for Selection Ingredients.....	2
1.3 The Main Material Processing Reason	2
1.4 The Content of Nutrients and Health Benefit	2
1.5 Description of New Product Features.....	4
CHAPTER II INGREDIENTS AND UTENSILS OVERVIEW.....	5
2.1 Description of The Material to be used	5
2.1.1 Milk	5
2.1.2 BBQ Sauce.....	5
2.1.3 Lecithin	5
2.1.4 Yoghurt	6
2.1.5 Salt.....	6
2.2 The Tools Used During the Processing	6
2.2.1 Plastic Container.....	6
2.2.2 Blender.....	7
2.2.3 Cheesecloth	7
2.2.3 Scissor.....	7
2.2.3 Digital Scale.....	8
2.2.3 Spatula	8
CHAPTER III NEW PRODUCT PROCESSING SEQUENCE.....	9
3.1 The Processing Product by Using Flowchart.....	9
3.2 Complete recipe Attached.....	10
CHAPTER IV NEW PRODUCT OVERVIEW.....	11
4.1 The Facts of Nutrition.....	11

4.1.1 Milk	11
4.1.2 BBQ Sauce.....	11
4.1.3 Soy Lecithin	12
4.1.4 Plain Yoghurt	12
4.1.5 Salt.....	13
4.1.6 Complete Nutrition Facts.....	13
4.2 New Product Characteristic.....	14
CHAPTER V BUSINESS PLAN.....	15
5.1 Identification of Investment Opportunities – SWOT Analysis.....	15
5.2 Marketing Aspect	16
5.3 Technical Aspect	16
5.4 Legal Aspect.....	16
5.5 Financial Aspect.....	17
5.5.1 Variable Cost.....	17
5.5.2 Fixed Cost	18
5.5.3 Overhead Cost	18
5.5.4 Cost of Production	18
5.5.5 Selling Price	19
5.5.6 Break Even Point (BEP)	19
CHAPTER VI CONCLUSION	20
6.1 Conclusion	20
6.2 Suggestion.....	20
BIBLIOGRAPHY	21
APPENDIX.....	23
Appendix 1. Packaging Design.....	23
Appendix 2. Supplier List.....	24
Appendix 3. Product Logo.....	25
APPROVED RECIPE ATTACHED.....	27
FORM CONSULTATION.....	28

LIST OF TABLE

Table 1. B”que Nutrition Facts.....	13
Table 2. Variable Cost.....	17
Table 3. Fixed Cost	18
Table 4. Overhead Cost.....	18
Table 5. Cost of Production.....	18

LIST OF FIGURES

Picture 1. Milk	5
Picture 2. BBQ Sauce.....	5
Picture 3. Lecithin.....	5
Picture 4. Plain Yoghurt	6
Picture 5. Salt.....	6
Picture 6. Plastic Container	6
Picture 7. Cheesecloth.....	7
Picture 8. Blender.....	7
Picture 9. Scissor.....	7
Picture 10. Digital Scale.....	8
Picture 11. Silicon Spatula	8
Picture 12. Nutrition Facts Fresh Milk.....	11
Picture 13. Nutrition Facts BBQ Sauce.....	11
Picture 14. Nutrition Facts Soy Lecithin.....	12
Picture 15. Nutrition Facts Yoghurt.....	12
Picture 16. Nutrition Facts Salt.....	13
Picture 17. B”que Packaging Front Side.....	23
Picture 18. B”que Packaging Back Side	23
Picture 19. Product Logo.....	25
Picture 20. Before Packaging	25
Picture 21. After Packaging.....	26