

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**GOÛT**



**OTTIMMO**

**BY**

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## PREFACE

As for the beginning, I would like to thank my Holy God, Allah Subhanahu Wa Ta'ala 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 **GOÛT** is because i want create a healthier alternative consumption which can be very beneficial to humans health. And i want to make people who dont like to eat vegetable wants to try and like it.

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 motivated me to complete this reasearch, also provide me to achieve good education.
2. Ms. Heni as my RnD mentor who helped me in so many things in order for me to understand the guideline for making this report.
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4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
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Surabaya, June 26th 2019

Renta Aprilia Adibyasari

## **PLAGIARISM STATEMENT**

I certify that this report is my own work, based on my personal study and 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 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 plagiarized the work of other students 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, June 23th 2019

(materai)

Renta Aprilia Adibyasari

## **EXECUTIVE SUMMARY**

Nowadays people wont consume vegetable as their food even though there is so many nutrition and benefit that contain in vegetable. Loaded with valuable enzyme, easily digestible nutrients, beneficial acids, vitamins and minerals, making GOÛT a more healthier snacks for everybody to consume. Therefore we create a tasty but still healthy.

GOÛT using 100% high fiber vegetables as the main ingredients such as brocolli for thesiomay skin, and mushroom, green beans, also brocolli for the siomay filling. We have 2 option for the cooking method, if yo want healthier way you can steam it directly, but if you want the tastier you can fried it.

We want to introduce healthier, easier but still tasty food to soceity, that not all the vegetable is have no taste, even children who dont like to eat vegetable, would like to taste it because it catch their attention from the green skin of the siomay.

For student, it can be a good choice as their snack with all the nutrition that its contain, for housewife they'll finally found a healthy food for their family that contain lot of nutrition.

GOÛT will be packaged in plastic container, because we sell it as a frozen food that can be keep in freezer, in each pack will be 6 pieces of GOÛT siomay, every pack will be sold for IDR 40.000.

Keywords : Siomay, Vegetable, Healthy, High Fiber

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