

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**MOZZARI VEGAN CHEESE**



**OTTIMMO**

**By :**

**Mega Lisa Suryaputra**

**1774130010059**

**STUDY PROGRAM OF CULINARY ART**

**OTTIMMO INTERNATIONAL MASTER GOURMET ACADEMY**

**SURABAYA**

**2019**

As for the beginning, I would like to thank my Holy God, 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 Mozzari Vegan Cheese is because I want to create a alternative dairy consumption especially for vegan

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 provided me to achieve good education and as a family role to help me in personally.
2. Mrs. Yusi Erni Wulan, S.E., M.S.A. as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. My dearest friends, Drg. Senny Kandarani, Sp. KG , Elfrida Vicentia Hermawan, Vivi Chandra, Febrina Albionita, Kethy Oktasya, Jessica Virisya, Aditya, who all have help me by a lot of guidance and suggestions.

Surabaya, September 9<sup>th</sup>, 2019



Mega Lisa Suryaputra

## EXECUTIVE SUMMARY

Mozzari is a product of healthy vegan cheese that made out of brown rice based. It has a lot of benefit in health condition. Loaded with valuable enzyme, easily digestible nutrients, beneficial acids, vitamins and minerals, making Mozzari a more healthier choice for everybody to consume. This idea of the vegan cheese market can be attribute to the continuing development of plant based proteins in substitution for cow's milk among dairy products. Plant based proteins or vegetable proteins are derived from edible sources of protein such as soybeans.

These proteins are used to help mimic texture and overall structure of the food product they are attempting to replicate in a non-dairy version. Plant based proteins are partly responsible for vegan cheeses being able to imitate the stretching and melting property that dairy cheeses possess. Mozzari will be packed in a vaccumed plastic and In each pack there will be approximately 200 grams of vegan cheese every pack will be sold for IDR 48.000

## 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, 23<sup>rd</sup> October, 2019



*Mega Lisa Suryaputra*

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