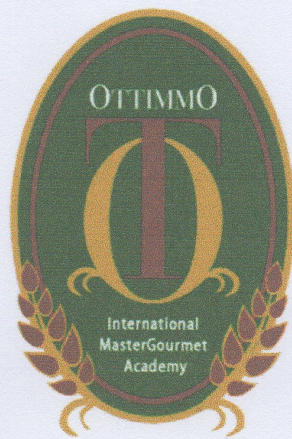


**RESEARCH AND DEVELOPMENT FINAL PROJECT
SUN FLOWER SEED SAUCE**



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OTTIMO INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA**

2019

RESEARCH AND DEVELOPMENT NEW PRODUCT

FINAL REPORT

“SUNFLOWER SEED SAUCE”

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Surabaya, 9th September 2019

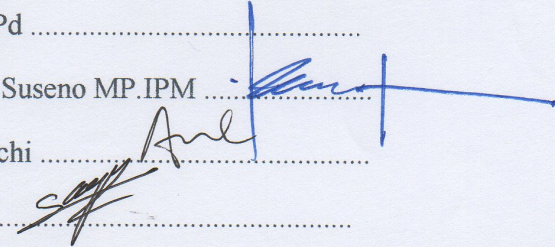
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I would like to thank to God, who has bestowed His blessings in health, opportunity and knowledge to me so as to be able to completed the research and development report entitled "Sun flower seed sauce". I apologize because I realized that this report is far from perfect and still has a lot of flaws in it.

I make this product as a manifestation of my creativity because it is a product that has never been made by anyone else. The reason we make sun flower seed sauce is because we want to make new healthier product that can be very beneficial for human health conditions. I also hope that the reports I have compiled can be useful and inspire fellow students and readers to be creative and innovative.

Surabaya, August 7th 2019

Billy Yonathan

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