

**RESEARCH AND DEVELOPMENT FINAL REPORT**

**COFFE FUDGE  
( CAFFEINE FEDGE )**



**by**

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( Coffe Fedge )**

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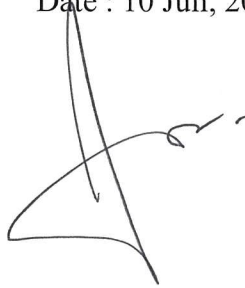
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The image shows three handwritten signatures in black ink, each positioned above a horizontal dotted line. The first signature is at the top, the second is in the middle, and the third is at the bottom. The signatures are stylized and cursive.

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## PLAGIARISM STATEMENT

I certify that this 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 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, whole, or otherwise plagiarized the work of other students and/or persons.

On this statement, I am ready to bear the risk or any sanction 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.

July 10<sup>th</sup>, 2020



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## **PREFACE**

With the development of the age, now everything is instant, as a culinary student with opportunity to provide healthy snack that can be consumed by many people. Nowadays coffee has become a necessity of our life. However, I realized that not everyone has time to make a cup of coffee. Thus, how the idea came from to do this research and development product and report.

With the help of several parties, I could finish this report on time. Therefore, I would like to thank:

1. The One Almighty God, with His grace, I was given good health and enough time to finish this project.
2. Mrs. Irra Chrisyanti Dewi, S.Pd., M.S.M., my advisor who has helped me in giving ideas and guidance in this project.

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## **EXECUTIVE SUMMARY**

Coffee is to start your day and also because it contains bioactive compounds that provide health effects on the body and also the brain. Most of these ingredients act as an antioxidant and some nutrients, such as Riboflavin (Vitamin B2), Niacin (Vitamin B3), Pantothenic Acid (Vitamin B5), Manganese, Potassium, and Magnesium. Examples of benefits from this small bean are it can stimulate the brain to get focus and prevent depression. And for the body there are also preventing from diabetes type 2 and deadly diseases like cancer, and liver failure (Liver Failure).

Regarding to health, milk is also important for our body all the goods such as ; protein, minerals and vitamins equal to cow's milk content as you know there are Omega 6 and Omega 3 that are important for brain and eyes. While Caroten, Vitamin C and E provide benefits as a protective from antioxidants and contribute in breathing system. Last, calcium that supports our bones to take on daily activity.