

RESEARCH AND DEVELOPMENT FINAL PROJECT

**CHEN'S
(PEACH GUM OSMANTHUS JELLY)**



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SURABAYA**

2020

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(Peach Gum Osmanthus Jelly)

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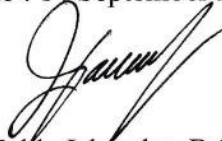
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Surabaya, 19th March 2020

Felicia Cindy

PREFACE

Praise and thank you to God Almighty for His grace and power, this Research and Development report can be completed properly. The author would like to thank profusely and express her gratitude for the guidance, encouragement, advise and support received from the names below:

1. My parents and older sister, who has continuously support and guide me academically and personally.
2. Chef Ryan Yeremia Iskandar, SS. as my RnD advisor, who have helped, guided and advised me during this RnD process.
3. Chef Zaldy Iskandar, B.SC. as the head director of Ottimmo International MasterGourmet Academy.
4. Ms. Irra Chrisyanti Dewi, S.Pd., M.SM. as the head of study program at Ottimmo International MasterGourmet Academy.
5. My dearest friends and fellow classmates, who has supported and encouraged me during my studies.

However, the author also realizes that this paper is inseparable from the shortcomings, both in terms of language form and the other side. Therefore, the author respects constructive criticism and suggestions in order to improve on her future paper. Finally, I hope this paper can be used as a useful experience during the learning process at Ottimmo International MasterGourmet Academy and useful for readers and those who need it for additional knowledge and inspiration, especially in the research and development field.

Surabaya, 19th March 2020

Felicia Cindy

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EXECUTIVE SUMMARY

Chen's is a small home-based business that is located in Surabaya, Indonesia. As a company, we strive to create product that provides great health benefits. Our product, which is the Peach Gum Osmanthus Jelly is a healthy dessert/snack that contains Peach Gum, Osmanthus Tea, Snow Fungus, Goji Berries, Dried Longan and others. These ingredients have a lot of health benefits and nutritious properties. Not only it is packed with antioxidants and collagen, this product has an immune boosting property and is low in sugar.

There are 3 main steps to process this product. First is the preparation process, continued by the cooking process and lastly the packaging process. Chen's Peach Gum Osmanthus Jelly will be packed in a glass jar. Each pack weights 250g and will be sold for IDR. 30.00.