

RESEARCH AND DEVELOPMENT FINAL PROJECT

**KEJU SUSU ALMOND
(MONJU)**



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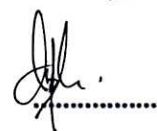
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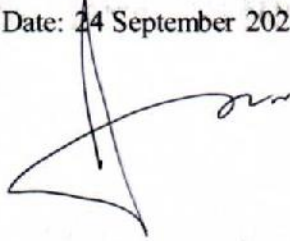
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PLAGIARISM STATEMENT

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're 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.

Surabaya, July 10th 2020



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PREFACE

The writer wants to thank to Almighty God because of His bless and grace, he can finish this paper entitled “Keju Susu Almond”. This paper provides the readers about the writer’s research in creating a new dairy product that is Almond Cheese which is can be enjoyed by everyone, especially they who are vegetarians.

There are many individuals who have generously suggested to improve this research report. Therefore, the writer would like to express his sincere gratitude and respect to :

-) The writer’s parent. Thank you for given support
-) Chef Zaldy Iskandar, B.Sc as a Director of Ottimmo International Mastergourmet Academy. Thank you for providing the opportunity to conduct this research.
-) Ms Yohanna Prasetio as Advisor. Thank you for given her valuable, evaluations, comments, and suggestion during the completion and accomplishing of this research report.
-) All of the writer’s lecturers and staffs. Thank you for knowledge, education and allowed the writer to do research.

Finally, the writer hopes that his research has a benefit and having hopes that this research can be useful and gives a positive contribution in culinary.

Surabaya, July 10th 2020

Indra Prasetya Mulyanto

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EXECUTIVE SUMMARY

Food is a necessity that is used by all people in meeting the substances in the body. To fill the nutrition, prevent illness, and to fulfill the energy for our activities. Therefore, it is important to always maintain the nutrients that we consume every day, dairy product is one of the foods that we need.

Nowadays, dairy product born in a variety of types and ingredients. There are milk, goat milk, yoghurt, cream, butter, and cheese. But, in fact 75% of adults in the world are lactose intolerant or allergic to lactose found in milk. So, this research and development gives innovation to new kind of variants in the dairy products.

For vegetarian people, good food is not necessarily healthy. The most fatal thing is to disrupt their digestion, their health, and body shape. Certainly, they want to keep eating vegetable, even in the selection of dairy products.

By looking at this opportunity, we took the innovation to make dairy product for vegans or the allergies sufferers that is almond cheese. Because they are prohibited to consuming protein from animals. However, we have a new innovation by replacing milk protein with almond protein in the contents of our cheese product "Monju" and there is almond cheese which can enjoyed by vegans and the people who has an allergy.

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