

PREFACE

First of all, I would like to thank God, Jesus Christ for His blessings and grace I could complete my Research and Development report on time. This report has been prepared as a final project of my study in OTTIMMO International Master Gourmet Academy. The purpose of this Research and Development project is to help every student in OTTIMMO to be creative and critical in order to help make an innovative and helping products in culinary industry. Specially to helps Indonesia Culinary to be known by others country, I hope by making this report can help improving Indonesia culinary and inspired other people to develop the product. That's why I decided to made the popping boba from dragon fruit skin extract.

During the process of making this report, I've received so much help, advice, and support through so many people. I would especially say thank you to:

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3. Chef Zaldy Iskandar as Academy Director of Ottimmo International MasterGourmet Academy.
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EXECUTIVE SUMMARY

Dragon fruit skin extract is the way of utilizing of dragon fruit skin waste and making them as a lemon dragon fruit extract with popping boba. The overflowing amount of red dragon fruit skin is one of the reasons why writer chosen this as the main ingredient. People always thing the skin is useful and such a waste, in fact the skin are rich of nutrition and has a lot of benefit to our body. There is anti-diabetic, anti-cancer, helps metabolism or bowel process, vitamin C, and many more that help us healthy.

The processing of the reverse spherification jam is separated into 4 parts. First is the preparing and cooking process of the skin. The dragon fruit skin will be scrape since we only take the inner part, and simmer until it's thickened. The second part is blend water with sodium alginate for the water bath, the dragon fruit, and the dragon fruit calcium lactate mixture. The third part is the cooling and freezing process, where we let the sodium alginate rest, and freeze the calcium lactate in the ice cube tray. And the last part is where you take out the calcium alginate mixture and put it into the water bath and it turns out to be a popping boba. But make sure to rinse twice the popping boba.

The popping boba will be packed in a bottle. Each bottle will consist of 50gr of popping boba extract and 180 gr of dragon fruit skin extract and will cost Rp. 23,000 with a profit for one bottle is Rp. 8,125. By everyday producing about 30 bottles and working day for 26 days, in every month we can produce about 780 bottles with total income Rp. 17,940,000 and the total profit Rp. 6,337,500. So, in a year we can produce 9360 bottles with total income Rp. 215,280,000 and the total profit is Rp. 76,050,000.