

RESEARCH AND DEVELOPMENT FINAL PROJECT

**PINEAPPLE LEAF TEA
CROWN TEA**



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**STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL MASTERGOURMET
ACADEMY
SURABAYA
2020**

APPROVAL I

PINEAPPLE LEAF TEA (Tea with healthy benefits)

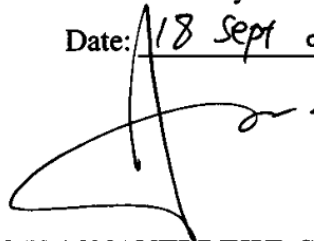
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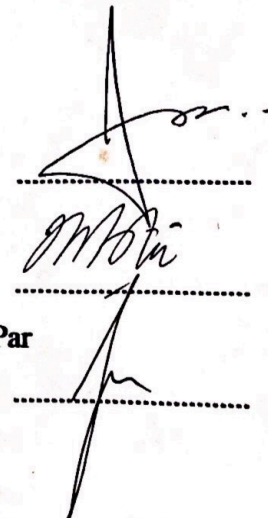
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Surabaya, 25 June 2020

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PREFACE

The writer would like to express her gratitude to the Almighty God for His blessing and grace for enabling to prepare and complete the final project of Research and Development titled “Pineapple Leaf Tea” in order to fulfill the requirements in completing the Associate’s Degree at Ottimmo International Mastergourmet Academy.

The writer has done her best effort in order to finish this final project thesis. Many obstacles were faced in the course of its preparation, but thanks to His blessings, this thesis can finally be completed. In truth, the writer could not achieve this current level of success without a strong support group. Therefore, the writer would like to express her gratitude:

- To her parents, who supported the writer with love and understanding.
- To Ms. Irra C. Dewi, as a great advisor and assisted the writer in providing patient advice and guidance throughout the research process.
- To all the chefs and employees of Ottimmo International Mastergourmet Academy, whom provided extra assistance and helpful answers throughout the research process.
- To all lecturers of Ottimmo International MasterGourmet Academy, whom provided knowledge and advanced information about and related to this final project.

At last, the writer hopes this thesis can provide extensive benefits for the community. The writer also hopes this thesis can be used and demonstrated on daily activities as it brings ample benefits for health.

Surabaya, 25 June 2020

Nadia Iman

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EXECUTIVE SUMMARY

Health has been an important aspect to maintain in life, where consuming food and drinks hold a major role in determining health condition and types of lifestyle people choose. In consuming goods, there will always be waste that is produced after using. However, the amount of food waste produced annually in Indonesia is in the staggering amount of 300 kg and was deemed the second-largest food waster after India.

With the desire to invent healthy goods as well as utilizing food waste in Indonesia, ExoTeac found the solution to both problems. Crown Tea, a pineapple leaf-based tea, was created by ExoTeac for the people who wants to improve their quality of life. Pineapples are one of the largest fruits produced in Indonesia, with large production comes large waste, especially the crown or leaves of the pineapple. ExoTeac collects the remaining waste to be reprocessed and utilized its usage in the form of tea. Surprisingly, pineapple leaves come with plentiful benefits. It contains is calorie, carbohydrate and sugar free, which is consumable for people of all age.

Using the opportunity to create delicious and healthy tea from a pineapple waste, ExoTeac also decided to pack Crown Tea in a minimalist, clean and modern paper bag, where this kind of style is very popular among young people. This will encourage young people to buy Crown Tea, where they can feel the benefits when consuming, especially those who are still in growing period of life.