

RESEARCH AND DEVELOPMENT FINAL PROJECT

SAMBAL DEWI SRI

(Sambal Vegetarian)



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**STUDY PROGRAM OF CULINARY ART
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SAMBAL DEWI SRI

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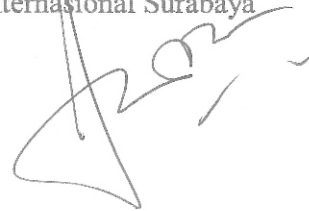
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EXECUTIVE SUMMARY

At a glance about the business, the business I want to develop is a business in the field of food, where I will make useless materials into ingredients that can be consumed. The material I use is a Tempe that will be managed as chili paste. I choose tempeh, because Tempe have high protein and fiber are good for health and good for diet. Not only high-protein animal foods, but Tempe is also high in protein.

Initially my idea was rated by many as a strange and impossible idea. But I really hope with the strangeness and impossibility of this idea, this idea is useful for people who do not eat animal foods or allergies to animal foods.

With high protein and fiber content, I hope that this product can be accepted both in the community and love the original product from Indonesia.

With the many benefits of Tempe for health I will try to sell this Sambal Terasi Vegetarian at the supermarket, shop by Surabaya, Vegetarian shop. The price is cheap only Rp. 10.000 course has got 200gr Sambal Terasi vegetarian. Let's preserve and love this typical Indonesian food.

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