

## PREFACE

At the utmost first, I would like to thank Jesus Christ, for through His blessings and favor I can stand here today, celebrating the freedom of innovation and creativity through this R&D project. The goal of this project is to make use of traditional Indonesian ingredients and processing methods to create a new product and furthermore improving the organoleptic of similar existing product. The idea of 'Berpeda!' Vegan Mozzarella came up with the evident lifestyle change of not only Indonesians, but the whole world, during these pandemic times. People starting to realize the importance of wellness and healthy diet. Vegetarianism and veganism seemingly became a more comprehensive and relatable topic nowadays. Therefore, 'Berpeda!' Vegan Mozzarella became this R&D paper main subject, as an incidental response towards the issue.

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