

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**CRYSTAL GUAVA MOCHI**

**( MOCHIIPY)**



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**APPROVAL 1**  
**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT**  
**CRYSTAL GUAVA MOCHI**  
**( MOCHIIPY)**

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**CRYSTAL GUAVA MOCHI**  
**(MOCHIIPY)**

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28 September 2021



Natasha Alexia Sonith

## **PREFACE**

First, I would like to express my gratitude to God Almighty because of His grace I was able to reach this final stage with this product that I have developed. The main purpose of this report is to make Ottimmo students able to innovate, be creative and be able to add insight to create a product that does not yet exist. The reason I developed this product from the main ingredient of Crystal Guava, one of which is that I want this dessert product to be eaten by everyone. people are included but have many benefits for health.

In the process of completing this report, I received a lot of help, advice and support from various parties. I would especially say thank you to:

1. My parents who have supported me during the making of this product
2. Mrs. Nurul A. Choiriyah as my RnD advisor who has helped me in providing ideas and suggestions that really helped me in this project
3. Chef Zaldy Iskandar as Academy Director of Ottimmo International MasterGourmet Academy.
4. Hilda Tjahjani Iskandar, S.E. Ak.,C.A.,M.M as the Head of the Culinary Arts Study Program Ottimmo International MasterGourmet Academy.
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## **Executive Summary**

Mochi is a typical Japanese cake made from glutinous rice, pounded until soft and sticky, then shaped into a round. In Japan, this cake is often made and eaten during traditional mochitsuki or Japanese New Year celebrations. Crystal Guava (*Psidium guajava* L.) is a mutation of Pak Muangthai guava introduced in Indonesia by the Taiwan Technical Mission and introduced in 2001 in Mojokerto. Crystal guava is usually consumed fresh because of its sweet taste and crunchy texture. crystal as my main ingredient because crystal guava contains lots of vitamin C, vitamin A, dietary fiber, polyphenols, unsaturated fatty acids, carotenoids, omega 3 and omega 6. Another advantage of crystal guava is that it has a high vitamin C content. high in ripe fruit flesh. other fruits such as papayas, strawberries, melons, kiwis, and citrus fruits..Mochiipy is a healthy dessert because it is low in calories and gluten free. The name Mochiipy is a combination of the words Mochi and Happy. I use the name mochiipy because we want everyone who eats our products to be happy. In our products, we use the finest and premium ingredients and are carefully selected. We made this product because many people who are on a diet hesitate to eat dessert because of its high calories. So we made this product so that everyone can eat it without having to worry about calories. Mochiipy will be packaged in a box and will be sold for Rp. 12,000.