

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**E 'SANO**

**(Gluten-Free Bitter Bean Taco with Mushroom Nacho and Indonesian Style  
Chilli Sauce with Bitter Bean Peel)**



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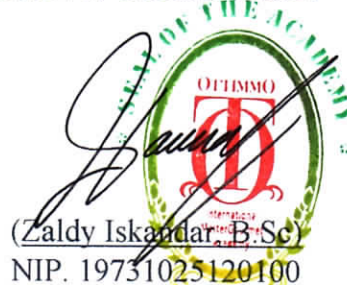


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## PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

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Surabaya, November 29<sup>th</sup>, 2021



Madeline Audreyana

## PREFACE

With all the praise and thanks to God the Almighty, who has given His blessings and spiritual guidance in order for me to complete this Research and Development. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. The reasons why I come up with the idea of making Healthy Taco E 'Sano is because I want to create a delicious dish combined with Bitter Bean that high in nutrients and have many health benefits.

During this process of completing this report, I received so much guidance and support. By this, I would like to express my gratitude to the names below:

1. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
2. Chef Gilbert Yanuar Hadiwirawan as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. My dearest friends, Ms. Gabriella Felicia Irawan and Ms. Villani Sharon who help me by a lot of motivation and suggestions.

Surabaya, November 29<sup>th</sup>, 2021.



Madeline Audreyana

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## **EXECUTIVE SUMMARY**

E 'Sano Taco is a taco that mixed with special ingredients from Indonesia is Petai. I came up with this idea seeing how most Indonesian people like Petai but there also those who don't like it but there is a curiosity to try it just by looking at the shape of Petai they don't dare to try. By processing it into form of tacos and chili sauce the one that love Petai can have another way to enjoy it then for those who hate it, will have another perspective of Petai instead of its original form. I also want to make petai become more popular. When you eat these tacos, you will find the aroma of petai which comes from the taco shell and the spicy and savory taste of the chili sauce combined with Petai Peel.

This product is a food product that is classified as a very healthy dish where this taco has a low calories count, and also has many health benefits. E 'SANO tacos is made from fresh and high quality ingredients, so there is no doubt about the good benefits of this product.

E 'Sano Taco will be packaget in a special taco packaging. In one packaging will contain 1 pieces tacos product will be sold at a price of Rp 43,000. Later we will develop this gluten-free tacos come in many variations and these tacos can be ordered through our social media.