

RESEARCH AND DEVELOPMENT FINAL PROJECT

DRAFSCOM

(Dragon Fruit Skin Coffee Mousse)



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STUDY OF CULINARY ARTS

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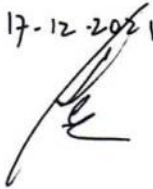
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The image shows three handwritten signatures in black ink, each positioned above a horizontal dotted line. The top signature is the most legible, appearing to read 'Hert'. The middle signature is more stylized and less clear. The bottom signature is also stylized and difficult to decipher. The signatures are arranged vertically on the right side of the page.

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On this statement, I am ready to bear the risky/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, November 16, 2021



Ardelina Kulla

PREFACE

First, I want to replace my gratitude to God and for all those who have made me biased at the present stage with a product that I have researched and advanced on. 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. One of the reasons why I come up with the idea of making Mousse is because I want to create a delicious condiment combined with Dragon Fruit Skin Coffee that high in nutrients and have many healthy benefits.

I also want to thank all of you who have helped me complete this project including the lecturers, family, and people around me so that this project has been completed well.

Surabaya, November 16, 2021



Ardelina Kulla

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EXECUTIVE SUMMARY

Draftscom is a mousse mixed with dragon fruit skin and has a coffee taste. The word Draftscom is a combination of Dragon fruit skin coffee mousse. When you eat this mousse, you will find the taste of coffee and there is a slightly bitter taste of dragon fruit skin. I chose this idea because the mousse generally has a sweet or flavorful taste. but I made it with natural ingredients such as dragon fruit skin and coffee to make it look healthier. Dragon fruit skin will be pack in a glass jar. Every bottle will contain 140gram of the product and will be sold at IDR34.000. Later, we will develop this Mousse into many variation and this mousse can be find at supermarkets, restaurants, or can be order through our social media.

The reason why I decided to take this product is because the mousse has a good taste and soft texture mixed with dragon fruit skin which we treat waste which has many benefits. Draftscom uses ingredients that are very easy to find in Indonesia. The method is quite easy, after peeling it, you can wash it and then cook the dragon fruit skin with the provided ingredients such as water, sugar and lemon juice. after that lift and blend until smooth then beat the whipping cream in the mixer until the texture is a bit thick then add dragon fruit and coffee then mix again a little and fold. The dragon fruit skin coffee mousse is ready.