

RESEARCH AND DEVELOPMENT FINAL PROJECT

NASTAR WITH BEETROOT FLOUR



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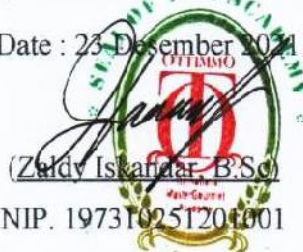
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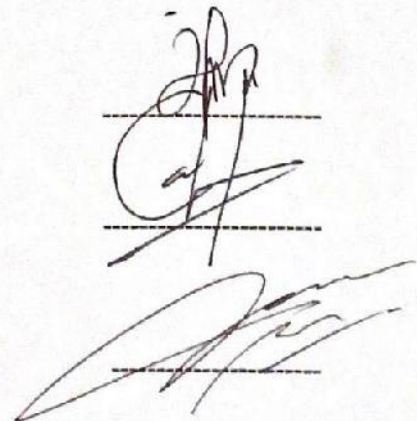
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Surabaya, 9 Desember 2021



Belinda Halim

PREFACE

As for the beginning, I would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for me to complete this Research and Development report. 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. One of the reasons why I come up with the idea of making Nastar with Beetroot Flour is because I want to create a delicious nastar combined with beetroot flour that high in nutrients and have many healthy 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. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
2. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
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4. My parents who have supported and provided me to achieve good education and as a family role to help me in personally.
5. My dearest sister, Ms. Hana Susianti halim who help me making the design of the logo and product label.

Surabaya. 9 Desember 2021



Belinda Halim

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EXECUTIVE SUMMARY

Goldy Nastar is a potential business with local pineapple raw materials taken from Indonesian farmers. Nastar is a pastry or pastry that comes from the Dutch language, namely ananas or pineapple and tart or pai which means pineapple tart cake. Pineapple is also rich in antioxidants, B vitamins, zinc and others. I named it Goldy Nastar because the yellow color obtained from the re-baked egg yolk brushed makes the nastar look very attractive.

Nastar will be packaged in a box which will be wrapped in plastic again containing the Goldy Nastar logo screen printing and will be sold at a price of Rp. 140,000 Later, we will develop this nastar into many variation and this nastar can be purchase at our Social media / E-commerce.

Keyword : Nastar, Pineapple, Goldy Nastar.