**RESEAR­CH AND DEVELOPMENT FINAL PROJECT**

**MEDINILLA LEATHER**

**(PARIJATA HEALTHY SNACKS)**



Arranged by:

**RAIHAN PRASETYO NUGROHO**

**( 1974130010073 )**

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**SURABAYA**

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**APPROVAL I**

**MEDINILLA LEATHER**

**(PARIJATA HEALTHY SNACK)**

Research and Development Report by:

**RAIHAN PRASETYO NUGROHO**

**( 1974130010073 )**

This report is ready to presented :

Advisor,

Date: December 30th 2021

**Andreas Aditama Dachi, S.E., A.Md.Par**

**NIP . 1982 1218 1601 023**



**(Hilda Tjahjani Iskandar, SE, AK, CA,MM)**

**NIP. 1969 1029 2002 072**

**APPROVAL 2**

**MEDINILLA LEATHER**

**(PARIJATA HEALTY SNACK)**

Research and development report by:

**RAIHAN PRASETYO NUGROHO**

 **( 1974130010073 )**

This report is already presented and

pass the exam on



Examiners

**Examiner 1 : Anugerah Danny Priyanto, S.TP., M.P., M.Sc.**

**Examiner 2 : Latifahtur Rahmah, S.Pd.,M.Pd.**

**Examiner 3 : Andreas Aditama Dachi, S.E., A.Md.Par**

**APPROVAL 3**

**RESEARCH AND DEVELOPMENT PROJECT**

Name : Raihan Prasetyo Nugroho

Place, Date of Birth : Malang, 4 October 2001

N.I.M : 1974130010073

Study Program : D3 Seni Kuliner

T I T LE : PARIJATA HEALTHY SNACKS



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Surabaya, December 30 2021

RAIHAN PRASETYO NUGROHO

**PREFACE**

First of all, the author would like to thank God Almighty for His blessings & guidance to complete this Final Project RnD entiled "PARIJATA HEALTHY SNACKS" Report to fulfill one of the requirements in completing D3 education at the Culinary and Pastry Art Program of Ottimmo International Master Gourmet Academy.The author has traveled a long journey in the context of completing the writing of this Final Project. Therefore, with full humility, on this occasion, the author should thanks:

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 Thank you for allowing the author to do research and help the author during my research.

The author recognizes that this report is out of the expectations due to lack of capacity & knowledge, therefore the author is willing to accept all critism and suggestions from all parties. In conclusion, the author hopes that this report is useful for the author as well as the readers.

Surabaya, December 30th 2021

RAIHAN PRASETYO NUGROHO

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**EXECUTIVE SUMMARY**

 Medinilla Leather is a fruit leather product made from parijata fruit. This idea arose when I consulted with lecturer Ottimmo International. Seeing Indonesia's great opportunity for this product, therefore I immediately explored a lot about fruit leather and fruit parijata. When consuming Medinilla Leather, it will taste sour, sweet and it has a soft texture. This product belongs to the healthy food group.

 Medinilla Leather will be packaged in eco plastic. The weight of each product is 5 grams and is sold at a price of Rp. 38,000. In the future this product will be developed gradually. This product can be found in supermarkets and social media

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