

RESEARCH AND DEVELOPMENT FINAL PROJECT

LO'CALOW

(Gluten Free Apple Cookies with Apple Skin Flour)



By

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**STUDY OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
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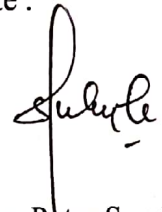


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Date: 7 December 2021

Michelle Fiorenza Tambayong

PREFACE

First of all , I would say the praise and gratitude to God Almighty, for all the graces and blessings that provide health and everything for me to make this culinary Innovation and New Product Development Project can be completed properly in accordance with the planned time. The main objective of this project is to teach Ottimmo students to always be able to think creatively, process unique materials, transform a product into a higher level, to find innovations that have never existed before in Indonesia. One of the reasons why I come up with the idea of making *Lo'calow* because I want to add a variety of healthy gluten free snacks with the main ingredient of apple skin which usually becomes waste and has good benefits for the body.

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.
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4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. My dearest sister, Ms. Rachelle Valerie who help me making the design of the logo and product label.
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EXECUTIVE SUMMARY

These cookies are a premium gluten-free snack made from homemade apple skin flour. The apple skin which is usually wasted, this time I turned it into a delicious and healthy apple cookies. Because I made it gluten free and low sugar. I got this idea because I think in modern times it is still rare to find delicious gluten free cookies and also I see a lot of waste apple skins. I made these cookies with a different texture and aromatic flavor because I used ground cinnamon.

This cookies will be packed in premium plastic jar. Every jar will contain 85 gram of the product and will be sold at IDR25.000. Later, we will develop this cookies into many variation flavor and this cookies can be find at gift stores, supermarkets, restaurants, or can be order through our website and social media.