

RESEARCH AND DEVELOPMENT FINAL PROJECT

**FRUIT BLAST 2020
(MANGOSTEEN WITH PEELS)**



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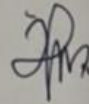
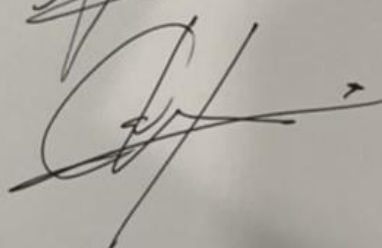
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FELIX TIRTA HARYANTO

PREFACE

First of all, the author would like to thank God Almighty for His blessings & guidance to complete this Final Project RnD entitled "MANGOSTEEN WITH PEELS" 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:

1. To Zaldy Iskandar as a Chef. Thank you given me permission to conduct experiments in developing author products.
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5. To all chefs and teaching lecturers of OTTIMMO INTERNASIONAL SURABAYA. 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 criticism and suggestons from all parties. In conclusion, the author hopes that this report is useful for the author as well as the readers.

Surabaya, November 26th 2021

FELIX TIRTA HARYANTO

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EXECUTIVE SUMMARY

Time goes so fast. many developments in food, drink, and medicine, there are sweet, bitter, sour, and spicy. Some are suitable for humans continuously, some are not. It is common for people to get tired easily. easy because it lacks antioxidants which cause a lack of body metabolism which causes various kinds of diseases to come easily.

By looking this opportunity, the authors see the hope of making new innovations in fermented drinks that have antioxidant benefits and are minimal in alcohol. Because in general the wine has a large amount of alcohol. However, the author wants to make an innovation using fruit skin as a wine ingredient, which of course, not all are used arbitrarily. By using sugar as a sweet taste, and the smooth skin of the mangosteen fruit, making "Mangosteen With Peels" and mangosteen rind make antioxidants for the body that help form the body's metabolism.

Keywords: Mangosteen With Peels, Research and Development

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