

CHAPTER 1

INTRODUCTION

1.1 BACKGROUND OF THE STUDY

The reason I decided to make Dregs Tofu Mentai Choux product is because nowadays most people in Indonesia like to live a healthy life. In addition, the manufacture of this product seeks to process tofu dregs so that it becomes part of the zero waste food processing movement. In addition to using tofu dregs, in this product I also use healthy ingredients, like protein, gluten free mayo and artificial tobiko. Various recipes of dregs tofu are usually made as tempeh, oncom.

The manufacture of tofu mentai choux dregs is also to increase the selling value of the tofu dregs to become a higher selling value and become a more level up product.

Here at DTMC, we strive to create product that provides great health benefits. Our product, which is the Dregs Tofu Mentai Choux is a healthy dessert/snack that contains dregs tofu, vegetable meat, artificial and others. These ingredients have a lot of health benefits and nutritious properties.

Based on the results of the study, it is known that tofu or okara pulp contains about 20.93% protein, 10.31% fat, 21.43% fiber, and minerals such as 0.72% calcium, 0.55% phosphorus, and 36 other components. ,69% (Faisal et al. 2016).

The reason why I make dregs tofu, protein, and choux dough to make dregs tofu mentai choux was to make something unique, a combination of sweet and savory, into something delicious to serve but healthy and innovative.

1.2. The Objectives of the Study

There are a few objectives of this study:

1. To educate the reader about the product's ingredients' background and health benefits.
2. To understand and learn the procedures used to produce the products.
3. To assess the nutritional value of the product.
4. To research and create the optimum business plan for the company.

1.3.The Benefits of the Study

1. Benefits for Student:

- a. Can be used as a guideline for references.
- b. Can be useful for students who need additional knowledge and inspiration, especially in the research and development field.

2. Benefits for Ottimmo International MasterGourmet Academy:

- a. Archive of academic achievement done by student.

3. Benefits for Public:

- a. Can be utilised as a business opportunities in the future.
- b. Can be used as an inspiration for creating a new product or starting a food and beverage business.
- c. People van increase their knowledge on the products' ingredients.