## RESEARCH AND DEVELOPMENT FINAL PROJECT

Milky Way

(High Fiber Milk Candy)



By

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# STUDY OF CULINARY ART OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY SURABAYA

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#### PLAGIARISM STATEMENT

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Surabaya, 3 January 2022

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#### PREFACE

As for the beginning, I would like to thank my Holy God, Allah S.W.T for his greatness and his blessing 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 Milky Way High Fiber Jelly Candy is because I want to create a delicious chewy candy from multi grains with 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 gratitute 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.
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- 6. My Friend, Mrs.Indah who always have been accompanying me to do trial.
- 7. Mrs. Citra Prastisia which helps working on nutrition facts data.

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#### **EXECUTIVE SUMMARY**

Milky Way is a healthy jelly candy made from Multigrain, which consists of Brown Rice, Black Rice, Barley, Basil Seeds, Green Beans, Glutinous Rice, Corn, Sesame, Red Millet and White Millet. This jelly candy uses a healthier choice of sweetener, namely Stevia. Not only that, we also replace gelatin which is usually used in making jelly candy using local ingredients, namely Glucomannan flour which is made from Porang. We use dehydration techniques to keep the nutrients in Multigrain. In addition, this technique is able to keep the product longer lasting without using preservatives.

By making this jelly candy, I can introduce Multigrain to the people in Indonesia in a way that makes a healthy snack alternative that is low in glucose and high fiber. We have a vision by prioritizing customer satisfaction and being able to compete with other competitors. We will produce this candy for 22 days a month with a target of 20 jars per day. This Milky Way candy will be pack in a glass jar wrapped with a brightly colored label contains 20 pcs of candy equivalent to 160gr and is sold at a price of Rp. 45.290.

This candy has obtained the legality of production from the government and a valid halal label. Our target market is people with diabetes and who are on a diet, without age restrictions but we do not recommend it for babies who cannot digest food completely. Milky Way High-Fiber Jelly Candy can be found easily in our Minimarket, Supermarket, Vegan Restaurant and e-commerce.