

RESEARCH AND DEVELOPMENT FINAL PROJECT

B'Bacon

(Egg-Less Mayo Sandwiches with Banana peels Bacon)



By

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**OTTIMMO INTERNATIONAL MASTERGOURMET
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Surabaya, 21/December 2021



Liu Redy Yu Rang

PREFACE

As for the beginning, I would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance 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 Sambal Mbok Yu is because I want to create a delicious condiment combined with Salai lais fish that 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 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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Surabaya, 21 December 2021



Liu Redy Yu Rang

TABLE OF CONTENT

HARD COVER	0
TITLE PAGE	0
1	
APPROVAL 1	i
APPROVAL 2	ii
PLAGIARISM STATEMENT	iv
PREFACE	v
TABLE OF CONTENT	vi
LIST OF TABLES	viii
LIST OF PICTURES	ix
EXECUTIVE SUMMARY	x
CH APTER 1 INTRODUCTION.....	1
1.1 BACKGROUND OF THE STUDY	1
1.2 THE OBJECTIVE OF THE STUDY	2
1.3 THE BENEFITS OF THE STUDY	3
CHAPTER 2 INGREDIENTS AND UTENSILS OVERVIEW.....	4
2.1 DESCRIPTION OF THE MATERIAL TO BE USED FOR EGG LESS MAYO SANDWICHES.....	4
2.1 DESCRIPTION OF THE MATERIAL TO BE USED FOR WOCHI	5
2.2 THE TOOLS USED DURING THE PROCESSING.....	7
CHAPTER 3 NEW PRODUCT PROCESSING SEQUENCE	9
3.1 THE PROCESSING JAM PRODUCT USING PICTURE.....	9
3.2 THE PROCESSING WOCHI PRODUCT USING PICTURE	12
6. Bake banana peels at 400F until become crispy.....	14
14	
3.3 THE PROCESSING PRODUCT USING FLOWCHART.....	15
15	
3.4 COMPLETE RECIPE ATTACHED	16
CHAPTER 4 NEW PRODUCT OVERVIEW.....	21
4.1 THE FACTS OF NUTRITION	21
CHAPTER 5 BUSINESS PLAN.....	25
5.1 GENERAL DESCRIPTION OF COMPANY	25

5.2 IDENTIFICATION OF INVESTMENT OPPORTUNITIES	25
5.3 STAKEHOLDER.....	26
5.4 SWOT ANALYSIS.....	27
5.5 MARKETING ASPECT	28
5.5.1 Customer Characteristic	28
5.5.2 Market Segmentation.....	28
5.5.3 Marketing Strategies.....	29
5.6 FINANCIAL ASPECT	30
5.6.1 Variable Cost	30
5.6.2 Start up Capital	31
5.6.4 Overhead Cost	32
5.6.5 Cost of Production	32
5.6.6 Break Even Point (BEP)	33
5.7 TECHNICAL ASPECT	33
5.8 LEGAL ASPECT.....	34
CHAPTER 6 CONCLUSION.....	36
6.1 CONCLUSION	36
6.2 SUGGESTION.....	36
BIBLIOGRAPHY	37
Appendix 1. PACKAGING DESAIN	39
Appendix 2. SUPPLIER LIST	40
Appendix 3. PRODUCT LOGO	43

LIST OF TABLES

Table 1. Banana peels bacon	23
Table 2. Firm tofu mayo	24
Table 3. Sandwich	24
Table 4. Variable cost	24
Table 5. Start up cost	24
Table 6. Fixed cost	24
Table 7. Overhead cost	24
Table 8. Cost of production	24

LIST OF PICTURES

Picture 1. The Material to be Used	4
Picture 2. The Material to be Used	5
Picture 3. The tools used during the processing	7
Picture 4. Remove tofu from the pack	9
Picture 5. Mixed mayo	9
Picture 6. Crumble tofu into bowl	10
Picture 7. Mixed mayo with firm tofu	10
Picture 8. Spreading mayo on whole grain bread.....	11
Picture 9. After cut into triangle	11
Picture 10. Banana peels	12
Picture 11. Peeling the banana peels	12
Picture 12. Mixed marinated sauce	13
Picture 13. Banana marinated	13
Picture 14. Banana peels baked	14
Picture 15. Banana peels final result	14
Picture 16. Instructions	15
Picture 17. Completed recipe	16
Picture 18. Completed recipe	17
Picture 19 Nutrition fact	21
Picture 20 Label	39
Picture 21. Moodboard	39
Picture 22. Logo	43
Picture 23. Unpacked product	43
Picture 24. Packaging	44

EXECUTIVE SUMMARY

B'bacon (Egg-Less Mayonnaise sandwiches with Banana peels Bacon) is a healthy food in combination with bacon but the bacon I use is bacon made from banana peels and is very safe for people who don't eat meat. And for the main dish, Egg less mayonnaise sandwiches are made from vegan ingredients and the mayonnaise I use is a special mayonnaise for people who don't eat meat/fat or what we know as vegans.

B'Bacon will be packaged in green pack or cardboard food packaging. Each meal contains 300 grams of sandwiches and also banana bacon. And in the future I will make several variants of unique and nutritious healthy food.

Keyword : Vegan , Mayonnaise , Bacon