

## **PREFACE**

As a part of diploma curriculum and in order to gain practical knowledge in the field of culinary art, we are required to make a research and development as final project. In this project we have to include detail of ingredients, cooking methods, nutrition facts, marketing strategy, and also product calculation.

Doing this project helped us to enhance our knowledge regarding the work in the attitude of consumer towards this new product, whether it can be acceptable or not.

Finally, we would like to thank to Mr.Zaldy Iskandar as the director of Ottimmo International, Ms. Tri R. Ambarwati and Ms Heni as a mentor who made this project more easier. And also for all the examiner on the presentation.

**RESEARCH AND DEVELOPMENT FINAL PROJECT**  
**DOLCEE**  
**“ LESS SUGAR TERAP SYRUP “**

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## Executive Summary

**Artocarpus odoratissimus**, also called terap, marang, johey oak, green pedalai, madang, tarap, or timadang, is a tree in the mulberry and fig family Moraceae. It is native to Borneo, Palawan, and Mindanao Island, and is closely related to the jackfruit, cempedak, and breadfruit trees which all belong to the same genus, Artocarpus. It has been also traditionally used by ancient people in treating and preventing numerous types of diseases, because of its medicinal properties. It contains a high nutritional value, which has beneficial effects on the body. In Kalimantan terap are commonly used to eat as a dessert or as a snack, people rarely makes any variation of this fruit because not Indonesia people or Kalimantan people know terap fruit. These day most product like syrup using chemical , food coloring and etc to minimize the cost but it can be a problem if costumer consume it everyday. ‘less sugar terap syrup’ that the writer created is not using any chemical preservative and it can be nutritious at the same time. Why less sugar ? so people who have diabetes can taste our terap syrup and it also good for normal people and also our syrup can be consumed by children (above the age of 5 years).

‘ DOLCEE’ is using local market ingredients with high quality and fresh, it means we can keep the quality product above the average but we also can compete with market price. For packaging writer using glass bottle so that more hygienic, the bottle will steriled before we use it so it can maintain the freshness of the syrup. Our target market are all aged 16 years and over, both who are still students and already working with monthly income more than Rp 2.500.000,- , with specific criteria that are modern people who enjoyed vegan food and more healthy dish.

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