

RESEARCH AND DEVELOPMENT FINAL PROJECT

TAUCO FROM PEANUTS



By:

Cindy Angela Irena Subroto

1674130010005

STUDY PROGRAM OF CULINARY ART

OTTIMMO INTERNATIONAL

MASTERGOURMET ACADEMY

SURABAYA

2018

**OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY**

**RESEARCH AND DEVELOPMENT OF
TAUCO FROM PEANUTS
THREE MUSKETEERS TAUCO FROM PEANUTS**

CINDY ANGELA IRENA SUBROTO

1674130010005

AUGUST

2018

APPROVAL

TAUCO FROM PEANUTS

Arranged by:

Cindy Angela Irena Subroto

1674130010005

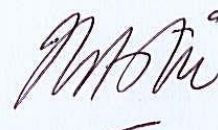
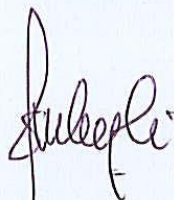

Approve,

Surabaya, August 15th 2018

Advisor

Examiner I

Examiner II



Irene Ratri Andia Sasmita,
S.TP.,M.P.

Arya Putra Sundjaja, SE

Dr. Ir. Fadjar Kurnia
Hartati, MP.

NIP. 199102111805043


NIP. 198010171703001

NIDN. 0711116601

Knowing,

Director of Akademi Kuliner dan Partiseri
Ottimmo International

Head of Study Program of Akademi
Kuliner dan Partiseri Ottimmo
Internasional



Zaldy Iskandar, BSc.

NIP. 197310251201001



Irra Chrisyanti Dewi, S.Pd., M.S.M

NIP. 197812011702028

ACKNOWLEDGEMENT

Praise and thanks to God Almighty for the successful completion of this report. The Author can complete the writing of a Research and Development Final Project entitled “Tauco From Peanuts”. This report is prepared as one of the requirements to complete the Diploma III of Culinary Arts.

In the process of completion of this report, the Author has received as much guidance and assistance from various parties. To that end, the Author express their sincere thanks to:

1. Miss Irene Ratri Andia, S.TP.,M.P. as Advisor who has guided, provide guidance and suggestions until the completion of this report.
2. Mr. Arya Putra Sundjaja, SE as the Examiner I on the presentation.
3. Dr.Ir. Fadjar Kurnia Hartati, MP. as the Examiner II on the presentation
4. Miss Irra Chrisyanti Dewi, S.Pd., M.S.M as Head of the Culinary Arts Studies Program.
5. Mr. Zaldy Iskandar, BSc as Director of Akademi Kuliner dan Partiseri OTTIMMO Internasional Surabaya.
6. Other parties who wish to be refered to as parents and collagues, etc.

Finally, the Authors hope that this report can be useful for us all.

Surabaya, August 15th 2018

Cindy Angela Irena Subroto

TABLE OF CONTENT

Title	i
Approval	ii
Acknowledgement	iii
Table of Content	iv
Executive Summary	v
List of Table	vi
List of Figures	vii
Chapter 1 Introduction	1
1.1 Background	1
1.2 Objective	2
Chapter 2 Ingredients and Utensils Overview	3
2.1 Ingredients of Making Tauco From Peanuts Description	3
2.2 Utensils of Making Tauco From Peanuts Description	6
Chapter 3 New Product Processing Sequence	11
3.1 The Processing Product by Using Flowchart	11
3.2 The Processing Product by Picture	12
3.3 Complete Recipe Attached	14
Chapter 4 New Product Overview	15
4.1 Nutrition Facts of New Product	15
4.1.1 Ingredients Nutrient Content	15
4.1.2 Nutrition Fact of Tauco from Panuts	17
4.2 New Product Characteristics	18
Chapter 5 Business Plan	19
5.1 Identification of Investment Opportunities	19
5.2 Marketing Aspect	19
5.2.1 Marketing Concept	19
5.2.2 Target Marketing	20
5.2.3 Unique Selling Preposition	20
5.2.4 Positioning	20
5.2.5 Promotion Strategy	20
5.3 Technical Aspect	20
5.3.1 Location	20
5.4 Financial Aspect	21
5.4.1 Pricing Aspect	21
5.4.2 Tauco From Peanuts Pricing	22
Chapter 6 Conclusion	25
6.1 Conclusion	25
6.2 Suggestion	25
References	26
Appendix	28

EXECUTIVE SUMMARY

Tauco is a seasoning made from soybean that is fermented until it produce the right taste and aroma. As people know that tauco is always made from soybean, now peanuts can replace soybean to be tauco. Peanuts and soybean almost have the same nutrition content, but peanuts are richer in the vegetable oil content.

Tauco from Peanuts texture is still in shape of peanuts but it is very soft and wet. The color of tauco is mud brown because of the boiling of fermented peanuts with palm sugar. It taste very salty because it soak with salt solution for about 2 weeks so that the peanuts can absorb the salt from the solution.

Peanuts it self is easily found in Indonesia. Peanuts is always becoming an ingredient in making some food. As people know that peanuts can be processed in some food and making a new good taste. Peanuts can be processed become many kind of food that rich of vegetable oil than the other beans. Peanuts are rich in taste. Peanuts also have many nutrients that is important such as fiber, protein, carbohydrates, fats, calories, sodium, calcium, vitamin C, A, D, E, K, B complex, choline, and betanine.

Tauco from Peanuts ingredients are peanuts, fermented soybean yeast, glutinous rice flour, rice flour, salt, palm sugar, and also water. To make Tauco from Peanuts, there will be several steps to do. First step is preparing all the ingredients. After that start by washing the peanuts with clean water to clean the peanuts. Boil another clean water to soak the peanuts after that soak with cool water for about 12 hours. It help to remove the skin easily. After all the skin remove, boil the peanuts for about 2 hours. Drain the peanuts for about 1 hour until it cool, and set aside.

While waiting the peanuts to be cool, roast the glutinous rice flour and rice flour until becoming a light brown color. After becoming light brown, turn the stove off the mix with fermented soybean yeast. After the peanuts cool, place the peanuts on the tampah and spread the mixing of glutinous rice flour, rice flour, and also fermented soybean yeast. Keep the coated peanuts to be fermented for about 3 days until the yeast fermented perfectly. After that dry the fermented peanuts until it dry perfectly then soften the crumbs. Prepare the salt and water, it combine become a salt solution. Put the soften crumbs peanuts to the glass jar and pour the salt solution into the glass jar. Close the glass jar and keep it for about 2 weeks. After 2 weeks, put the peanuts and also the salt solution to the pan and add with about 250 grams of palm sugar. Boil the peanuts until it boiling perfectly. Let the tauco cool and put the tauco on the bottle. The tauco from peanuts is ready to use.

Although Tauco from Peanuts making process take a long time, it have many nutrition inside. In 1 bottle of tauco from peanuts that weight about 400 grams, it contains 1,406.6 calories, 94.17 grams of carbohydrates, 98.81 grams of fats, and 56.85 grams of protein

Tauco from peanuts will be sell in traditional market, supermarket, and some store around Semarang city. It will easily known by people and hopefully people will repeat buying. By provide tauco from peanuts in every traditional market, supermarket, and some store it make people easy to find it.

LIST OF TABLE

Table 1. Peanuts Nutrient Content	15
Table 2. Fermented Soybean Yeast Nutrient Content	15
Table 3. Glutinous Rice Flour Nutrient Content	16
Table 4. Rice Flour Nutrient Content	16
Table 5. Salt Nutrient Content	16
Table 6. Palm Sugar Nutrient Content	17
Table 7. Nutrition Fact of Tauco from Peanuts	17
Table 8. Nutrition Fact of Tauco from Peanuts For One Bottle	18
Table 9. SWOT Analysis	19
Table 10. Ingredients Total Price	21
Table 11. Variable Cost of Making Tauco From Peanuts	22
Table 12. Fixed Cost of Making Tauco From Peanuts	22
Table 13. Overhead Cost of Making Tauco From Peanuts	23
Table 14. Nutrition Calculation Table	30

LIST OF FIGURES

Picture 1. Peanuts	3
Picture 2. Fermented Soybean Yeast	3
Picture 3. Glutinous Rice Flour	4
Picture 4. Rice Flour	4
Picture 5. Salt	5
Picture 6. Palm Sugar	5
Picture 7. Water	6
Picture 8. Stove	6
Picture 9. Gastronom	7
Picture 10. Pan	7
Picture 11. Pan Fry	7
Picture 12. Bowl	8
Picture 13. Tampah	8
Picture 14. Glass Jar	8
Picture 15. Spoon	9
Picture 16. LPG	9
Picture 17. Bottle	10
Picture 18. Peanuts in Gastronom	12
Picture 19. Wash Peanuts	12
Picture 20. Soak Peanuts	12
Picture 21. After Soak Peanuts	12
Picture 22. Clean Peanuts	12
Picture 23. Peeled Peanuts	12
Picture 24. Boil Peanuts	13
Picture 25. Cool Peanuts	13
Picture 26. Roasted Flour	13
Picture 27. Mixed Flour	13
Picture 28. Coated Peanuts	13
Picture 29. Fermented Peanuts	13
Picture 30. Soften Crumbs	13
Picture 31. Peanuts in Glass Jar	13
Picture 32. Peanuts With Salt Solution	13
Picture 33. Ferment Tauco	13
Picture 34. Adding Palm Sugar	13
Picture 35. Tauco From Peanuts	13
Picture 36. Tauco From Peanuts Packaging Design	28
Picture 37. Tauco From Peanuts Logo	28
Picture 38. Tauco From Peanuts Sticker	29
Picture 39. Supplier of Peanuts, rice flour, salt, etc	29
Picture 40. Supplier of Fermented Soybean Yeast	30