

RESEARCH AND DEVELOPMENT FINAL PROJECT
KECOMBRANG CRACKERS
(Crackers from Kecombrang, Corncobs, and Tapioca Flour)



By
ELISSA
2074130010062

STUDY PROGRAM OF CULINARY ARTS
OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY
SURABAYA
2022

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Surabaya, 28 October 2022



Elissa

APPROVAL 1
CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT
PROJECT

Name : Elissa
Place, Date of Birth : Pematangsiantar, 16 November 2002
NIM : 2074130010062
Study Program : D3 Culinary Arts
T I T L E : KECOMBRANG CRACKERS (Crackers from Kecombrang,
Corncobs and Tapioca Flour)

This Paper is approved by:

Head of Culinary Arts Study Program,

Date : 28 October 2022



Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M

NIP. 19691029 2002 072

Advisor,

Date : 28 October 2022

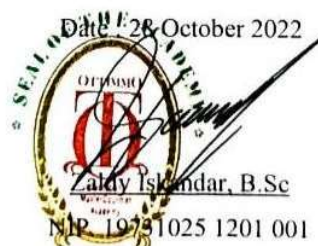


Gilbert Y. Hadiwirawan, A.Md.Par

NIP. 19900101 1701 041

Director of

Akademi Kuliner dan Patiseri OTTIMMO Internasional



APPROVAL 2

KECOMBRANG CRACKERS

(Crackers from Kecombrang, Corncobs, and Tapioca Flour)

Culinary Innovation and New Product Development report by:

ELISSA

2074130010062

This report is already presented and
pass the exam on:
27 October 2022

Examiners:

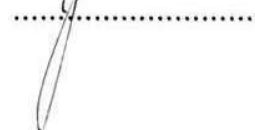
Examiner 1 : Dahlia Elianami, S.T.P., M.Sc



Examiner 2 : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M



Examiner 3 : Gilbert Y. Hadiwirawan, A.Md.Par



PREFACE

As for the beginning, I would like to thank God for his blessings and spiritual guidance for me to complete this Research and Development report. The main purpose for this report is to help each other 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 came up with the idea of making KECOMBRANG CRACKERS is because I want to make gluten free crackers and make use of Kecombrang and Corncobs which are high in nutrients and have many health benefits.

During the 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.
2. Chef Gilbert Y. Hadiwirawan as my Research and Development mentor who has helped me in so many things in order for me to understand the guidelines for making this report.
3. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the Head Director of Ottimmo International.
5. Mrs. Heni Adhianata who has helped me with Nutritional Facts.
6. My Sister and Friends who support and help me by a lot of guidance and suggestions.

Surabaya, 28 October 2022



Elissa

EXECUTIVE SUMMARY

Kecombrang Crackers are gluten free crackers made from a mixture of fermented corncobs starch and tapioca starch. Kecombrang has a distinctive taste and smell as well as a high enough calcium content so it is good to use it to produce crackers that have nutritional values and flavors that vary from crackers in general. The benefits of Kecombrang are as antioxidants for disease prevention and treatment degenerative, cancer, premature aging and immune system disorders. The basic ingredient in making crackers is starch. Therefore, in order to reduce pollution, the corncobs are being modified into fermented starch as an additive to tapioca flour in making these crackers.

Kecombrang Crackers will be packed in a standing pouch. In each pack will be approximately 35 gr of crackers and the selling price is Rp.10.000. Later these Kecombrang Crackers can be found at Supermarket for souvenir or can be ordered through our online store and social media.

Keywords: *Kecombrang, Kecombrang Crackers, Gluten Free Crackers.*

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