

RESEARCH AND DEVELOPMENT FINAL PROJECT
VEGETARIAN MULTIGRAIN BUTTER



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The image shows three handwritten signatures in black ink, each positioned above a horizontal dotted line. The signatures are written in a cursive style. The first signature is at the top, the second is in the middle, and the third is at the bottom.

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 Vegetarian Multigrain Butter is because I would like to introduce that grains can be used not only boiled or fried but can also be a healthy and nutritious vegetarian butter. This butter uses unique and healthy ingredients.

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.
2. Mr. Gilbert Yanuar Hadiwirawan, A.Md.Par. as my RnD mentor who has helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Hilda Tjahjani Iskandar SE, Ak, CA, MM as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar, B.Sc as the Head Director of Ottimmo International.
5. Ms. Heni Adhianata S.TP., M. Sc.who has helped me consult especially in nutrition.
6. My dearest sister and friends, who support and help me by a lot of guidance and suggestions.

Surabaya, 28 October 2022



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EXECUTIVE SUMMARY

Vegetarian Multigrain Butter is a plant-based milk (multigrain milk) that is processed into Butter for vegetarian people. This Vegetarian Butter are Dairy-Free. There are still many Indonesian people who do not know about the grains that used as the basic ingredients of this butter. Therefore I want to introduce these grains and create another vegetarian butter. Not only boiled, steamed, and fried, grains can also be used as healthy and nutritious vegetarian butter.

This butter uses unique and healthy ingredients like sorghum, red adzuki bean, pumpkin seed, lime juice, nutritional yeast, coconut oil, and sunflower seed oil by mixing it together in a blender with high speed. Vegetarian Multigrain Butter has a lot of nutrients such as antioxidant food elements, minerals, especially Fe, fiber, oligosaccharides, -glucans including non-starch polysaccharide carbohydrates (NSP), vitamin B6, iron, thiamin, manganese, folic acid, major fatty acids, vitamin E, carotenoids, amino acids, and trypsin inhibitors.

The brand of this Vegetarian Multigrain Butter is Batā *バター*. This product is packaged in a plastic container and sealed with an aluminum seal. Each container contains around 255 grams of Vegetarian Multigrain Butter and sold at a price Rp.57.000,00.

Keywords: *Vegetarian Multigrain Butter, Sorghum, Multigrain Milk.*

TABLE OF CONTENT

PLAGIARISM STATEMENT	i
APPROVAL 1	ii
APPROVAL 2	iii
PREFACE	iv
EXECUTIVE SUMMARY	v
TABLE OF CONTENT	vi
LIST OF TABLE	ix
LIST OF FIGURES	x
CHAPTER 1 INTRODUCTION	1
1.1 Background of The Study	1
1.2 The Objectives of The Study	2
CHAPTER 2 PRODUCT OVERVIEW	3
2.1 Ingredients.....	3
2.1.1 Sorghum.....	3
2.1.2 Red Adzuki Bean	4
2.1.3 Pumpkin Seed	4
2.1.4 Lime juice	5
2.1.5 Coconut Oil.....	5
2.1.6 Sunflower Seed Oil	6
2.1.7 Soy Lecithin.....	6
2.1.8 Water.....	7
2.1.9 Nutritional Yeast.....	7
2.1.10 Salt	8
2.2 Utensils	9
2.2.1 Bowl.....	9
2.2.2 Sauce Pan	9
2.2.3 Cooking Pot	10
2.2.4 Strainer	10
2.2.5 Blender	10
2.2.6 Spoon	11
2.2.7 Silicon Spatula	11

2.2.8	Stove	12
2.2.9	Knife	12
2.2.10	Cutting Board.....	12
2.2.11	Measuring Spoon	13
2.2.12	Measuring Cup.....	13
2.2.13	Digital Scale.....	14
2.2.14	Container.....	14
2.2.15	Clothes Iron.....	15
2.2.16	Alumunium Seal	15
2.3	Revised Recipe.....	16
2.4	Product Processing Sequence Using Flowchart.....	17
2.5	Product Processing Method with Pictures	18
CHAPTER 3 NUTRITION AND FOOD SAFETY		22
3.1	Nutritional fact of the finished product.....	22
3.1.1	Nutrition Facts Notes	22
3.1.2	The Facts of Nutrition.....	25
3.2	Food Safety	26
3.2.1	Processing and Storage Temperature	26
3.2.2	Product Shelf Life	26
3.2.3	Product Packaging.....	26
CHAPTER 4 FINANCIAL ASPECT		27
4.1	Product Cost.....	27
4.1.1	Variable Cost Notes	27
4.1.2	Fixed Cost	28
4.1.3	Overhead Cost.....	28
4.2	Product Selling Price.....	28
4.2.1	Cost of Production	28
4.2.2	Start Up Cost.....	29
4.2.3	Break Even Poin (BEP).....	29
4.3	Product Competitive Advantages.....	30
CHAPTER 5 CONCLUSIONS AND SUGGESTIONS.....		32
5.1	General Summary of The End Product	32
5.2	Suggestions for Further Development	33
5.3	Benefits of The Study	33

BIBLIOGRAPHY	34
APPENDIX.....	38

LIST OF TABLE

Table 1. Nutrition Facts 22
Table 2. Variable Costs 27
Table 3. Fixed Cost 28
Table 4. Overhead Cost 28
Table 5. Total Cost 28
Table 6. Start Up Cost 29

LIST OF FIGURES

Figure 1. Sorghum	3
Figure 2. Red Adzuki Bean.....	4
Figure 3. Pumpkin Seed.....	4
Figure 4. Lime Juice	5
Figure 5. Coconut oil	5
Figure 6. Sunflower Seed Oil.....	6
Figure 7. Soy Lecithin.....	6
Figure 8. Water.....	7
Figure 9. Nutritional Yeast.....	7
Figure 10. Salt	8
Figure 11. Bowl.....	9
Figure 12. Sauce Pan	9
Figure 13. Cooking Pot.....	10
Figure 14. Strainer	10
Figure 15. Blender	10
Figure 16. Spoon.....	11
Figure 17. Silicon Spatula.....	11
Figure 18. Stove.....	12
Figure 19. Knife.....	12
Figure 20. Cutting Board	12
Figure 21. Measuring Spoon	13
Figure 22. Measuring Cup.....	13
Figure 23. Digital Scale	14
Figure 24. Container	14
Figure 25. Clothes Iron	15
Figure 26. Alumunium Seal	15
Figure 27. The Flowchart of Making Vegetarian Multigrain Butter	17
Figure 28. Red Bean Adzuki, Sorghum, and Pumpkin Seed	18
Figure 29. Wash the grains on the sink.....	18
Figure 30. Soak until it becomes mushy.....	19
Figure 31. Skinned Pumpkin Seed and skinned Red Adzuki Bean.....	19
Figure 32. Boil the grains with different sauce pan.....	19
Figure 33. Blend it with high speed until it becomes smooth.....	20
Figure 34. Strain the multigrain milk so that there is no dregs	20
Figure 35. Pour in the lime juice	20
Figure 36. Add the Sunflower Seed Oil, Coconut Oil, Nutritional Yeast, Salt, and Soy Lecithin	21
Figure 37. The Vegetarian Multigrain Butter is ready.....	21
Figure 38. Vegetarian Multigrain Butter, Sealed Container, Refrigerated in Refrigerator	21

Figure 39. Nutrition fact of Sunflower Seed Oil and Pumpkin Seed	23
Figure 40. Nutrition fact of Sorghum and Red Adzuki Bean.....	23
Figure 41. Nutrition fact of Coconut Oil and Nutritional Yeast	24
Figure 42. Nutrition fact of Soy Lecithin and Lime Juice	24
Figure 43. Nutrition fact of Salt	25
Figure 44. Nutrition Label.....	25
Figure 45. Plastic Container and Alumunium Seal	26
Figure 46. Logo	38
Figure 47. The Top and Bottom of the Packaging	38