

RESEARCH AND DEVELOPMENT FINAL PROJECT

Baked Carp Scales Crisps



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Surabaya, 1st November 2022



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

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 Baked Carp Scales Crips is because I want to create a Topping from Fish Scales that are usually thrown away waste into something delicious and nutritious.

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 parent and my brother 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, 1st November 2022

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EXECUTIVE SUMMARY

Scale is a small rigid plate that grows out of an animal's skin to provide protection. Carp is a type of freshwater fish that is popular as fish for consumption in Southeast Asia and South Asia. In addition, Carp are also often kept in aquarium.

Carp scales as main ingredients because Carp is one of the fish that is often consumed by Indonesian people. But carp scales are usually thrown away and never used as something useful. Though carp scales have a number of nutritional content that is quite beneficial for our bodies, namely collagen, calcium, protein, etc. Therefore, Baked Carp Scales Crisp made from carp scales fish which is a product that utilizes the waste from carp scales into something that can be eaten and has a good taste.

Keywords : Scales, Carp, Crisps

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