

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**Turmeric Leaves Tea Kombucha with Pear and Rosemary**



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## PLAGIARISM STATEMENT

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## PREFACE

Praise and thanks are given to Lord Jesus Christ because of His abundant grace, the writer was able to complete the Research and Development report, with title: **“Turmeric Leaves Tea Kombucha with Pear and Rosemary”**, right on time. The writer realize this report wouldn't be finished without guidance, advices, and support from several parties. Hence, gratitude and appreciation are given to:

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## EXECUTIVE SUMMARY

Turmeric leaves contain a lot of antioxidant such as phenol that has lots of benefit for human body. However, there's not much varieties of product using this leaves and usually it is used only for cooking a stir-fry, for the aromatic or the taste, not for its health benefits.

Kombucha is a fermented probiotic drink that has a lot of health benefits. Nonetheless, the main ingredients are usually tea leaves. Therefore, turmeric leaves can be processed as a tea for the main ingredients of kombucha. Not only to maximize the use of turmeric leaves, but also to increase the health benefits. Moreover, this probiotic product is very affordable which is Rp25.000 and low in calories which is 45 calories and contains a lot of organic acids and phenolic compounds that is very healthy for one's body.

***Keywords:*** *Turmeric leaves, Kombucha, Probiotic.*

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