

RESEARCH AND DEVELOPMENT FINAL
PROJECT“LABOO CAKE”
CAKE MADE FROM TAPE KABOCHA



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November 7th, 2022



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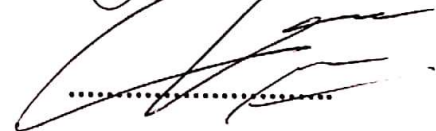
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PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

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That is all I can say, I apologize if there are errors or inconsistence in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thank you.

Surabaya, November 7th 2022



Brittanialie

EXECUTIVE SUMMARY

The origin of Kabocha is known to have been brought by Portuguese sailors to Japan in 1541, the Portuguese called it cambodia abobora which was later shortened by the Japanese as "Kabocha". Kabocha means pumpkin, because the flesh is yellow. Kabocha squash is a Japanese pumpkin. Kabocha is packed with nutrients related to preventing diabetes, boosting the immune system, preventing cancer, treating inflammation, and promoting heart health. Kabocha also provides vitamins A and C, several B vitamins, fiber, magnesium, potassium, and antioxidants. Kabocha seeds also contain significant amounts of zinc, protein and healthy oils. This cake can also be enjoyed by vegetarians, because it doesn't contain meat. This cake tape kabocha will be packaging in a special cake box that has 6 partitions. and also before putting it in the box, it will be covered by a plastic box to make it hygienic. in one package will contain approximately 5 cm of kabocha tape cake with cheese topping.

Keywords: *Kabocha pumpkin, Cake.*

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