

RESEARCH AND DEVELOPMENT FINAL PROJECT

Jackfruit Seedflour Taco



BY

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202

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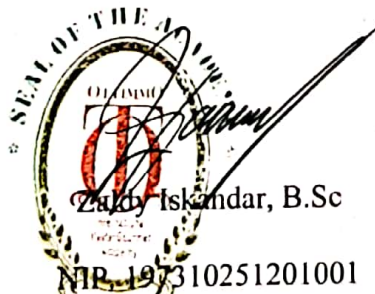
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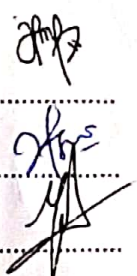
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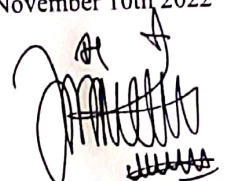
PREFACE

First of all, the writer would like to thank God because has completed the report entitled "Jackfruit Seedflour Taco". This report is written as one of the requirements for a diploma at Ottimmo International Mastergourmet Academy. This report expected to be usefull for everyone who read it, also for research and study to give contribution especially in food and nutrition aspect.

There are a lot of things that disturb the writer while finish this report, but there are a lot of people give support and help until this report can be completed. So, on thes occasion, writer want to say thank you to:

1. God, the one who give me strength and many blessing until writer can finish this report.
2. Parents who always give me suport in materially, spiritual, and every endless prayer.
3. Mrs. Latifahtur Rahma, S.Pd, M.Pd as my RnD mentor who aready spent time to give guidance in doing this report.
4. Ms. Hilda Tjahjani Iskandar as Director of Ottimmo International
5. Mr. Zaldy Iskandar as the Head Director of Ottimmo International

Surabaya, November 10th 2022



Viona Evelin Putri

EXECUTIVE SUMMARY

This research is used for minimize the food waste and improve the nutrition that we can take from food waste especially jackfruit seed by process it as a flour. This study using research and development methods and jackfruit seed as the research object then process it as a taco. The research method includes idea generation, recipe screening, product screening, report development, product presentations, and report submission. Recipe screening has done by the judges, and the product screening has been done by 10 panelists. The criteria used in product screening are sight, smell, texture, and taste.

The result of the research is to find out that the taco sheet made from jackfruit seed flour is not crispy enough, and the taste of the filling is too sharp. To pass the criteria, the recipe should have at least 50 points from 100 of the total points. And for the product, at least must be chosen by at least 5 judges. The jackfruit seed taco got 80 points including waste management, processing method, unique ingredients, health and nutrition, and new modification also has been chosen by 7 of 10 panelists.

Keywords: *Jackfruit seed, Taco, Research and Development*

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