

## PLAGIARISM STATEMENT

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Surabaya, 21 October 2022



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## APPROVAL 1

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

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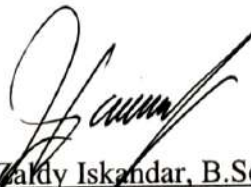
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**APPROVAL 2**

**MATOA FRUIT LEATHER**

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## PREFACE

I would like to thank Jesus Christ, for His guidance and His Blessings for me all my life, and Help me get through and help me to complete this Research and Development Report. For the main purpose for this Report is to help each student in Ottimmo to be more creative, to open their mind and learn about something new from this research that is still not many found in Indonesia. Why I come up with this idea of making Matoa Fruit Leather, because I want to create a more healthy snacks options that holds more health benefits in hoping to support and help boost our body health.

During this process of completing this report, I have receive so many guidance, and support from the people around me, and by this, I would like to express my Gratitude, to the names below :

1. Chef Ryan Yeremia Iskandar as my Research and Development mentor, who have helped me and giving me guidance in many things in order for me to understand the guideline for making and completing this Report.
2. Ms Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo Internasional, and Thank you for Guiding me and helping me.
3. Mr. Zaldy Iskandar as the head director of Ottimmo International.
4. My parents who have supported me along the way, help me and guide me to achieve good education possible and as a family role to help me get through every obstacles, for that I am grateful.
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## EXECUTIVE SUMMARY

*Pometia pinnata* or commonly known as matoa is a typical plant of Eastern Indonesia or Papua that grows throughout the Papua archipelago. Matoa fruit is a very perishable fruit, therefore the writer wants to sell it for matoa in sheet, or what can be called Matoa Fruit Leather. Matoa fruit is unique, it smells like durian, the shape and color of the flesh is similar to longan, and the taste is sweet like rambutan and lychee. Without realizing it, matoa fruit also has many nutrients contained in it. Matoa contains alkaloids, saponins, tannins, flavonoids, phenolic compounds, terpenoids, and vitamins A, C, E which can boost the immune system. Fruit leathers, sometimes referred to as fruit rolls or Fruit Roll-ups, are popular dried food snacks. They are formed when fruit is pureed (generally from a concentrate when mass-produced) cooked, dried, and rolled or cut out. Fruit leather generally lasts quite a long time in this state and does not require refrigeration. The popularity of the fruit leather has increased significantly in the last 10 years because many view these snacks are more healthful than other confections because it is produced from fruit to which vitamins (particularly vitamin C) has been added.

Keyword: *Matoa, Fruit Leather, Healthy product*

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