

**RESEARCH AND DEVELOPMENT FINAL PROJECT
HEALTHY DESSERT
(BOBA FROM JACFRUIT SEED)**



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Surabaya, 2 December 2021



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CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT PROJECT

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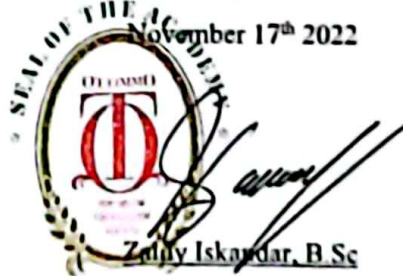
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APPROVAL 2

HEALTHY DESSERT (BOBA FROM JACKFRUIT SEED)

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PREFACE

Praise and gratitude for the presence of God, because thanks to the nature of Rahman and Rahim I was able to complete Research and Development on time. Thank you, Lord, for all the abundance of favors and mercy that you have given to Your servant who is full of shortcomings. These few lines of sentences hopefully can make my place to say thank you to:

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EXECUTIVE SUMMARY

Boba from jackfruit seeds is a dessert topping that has fewer calories than most boba in circulation because it uses jackfruit seed-based flour which is lower in calories. Although jackfruit seeds have a bitter taste but when made into flour the bitter taste will be covered by the taste of the nutrijel and the taste of palm sugar which tends to have a sweet taste but the sugar contained in the palm sugar is not as much as the sugar contained in granulated sugar.

Boba will be served using a plastic glass equipped with sticker that have been designed in such a way. Boba with almond milk will be sold for Rp41.254 per glass (14 oz) and for just the boba sold for Rp20.640 per glass (10 oz). This topping can also be developed at certain times, such as adding a variety of milk or other beverage.

Keyword: *Dessert, Fewer Calorie, Jackfruit seed*

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