

RESEARCH AND DEVELOPMENT FINAL PROJECT

JACKFRUIT RAGS RENDANG

Vegan Rendang Made With Jackfruit Rags



BY

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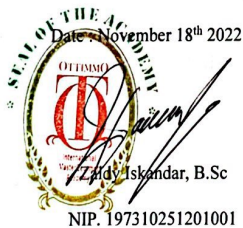
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
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PREFACE

As for the beginning, I would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for me to complete this Research and Development report. The main purpose for this report is to help each student in Ottimmo to create an innovative product that is new and creative in Indonesia. One of the main reason for me to make jackfruit rendang is to fine another meat substitute that are healthy and vegan.

During this process of completing this report, I received so much guidance and support. By this, I would like to express my gratitude to the names below:

1. My parents have supported and provided me with a good education and as a family role to help me in personally.
2. Ms. Latifahtur Rahmah as my advisor that has helped me curate this product and provide me with guidance to make this report.
3. Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
5. My dearest friends that has supported me through making this report

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EXECUTIVE SUMMARY

Jackfruit rags rendang is a vegan friendly substitute for the usual rendang that we see that uses meat. It uses a new mock meat that utilizes one of the food waste produced by jackfruits. Despite being a food waste, jackfruit rags which make up to 25% of the fruit weight is rich in dietary fibers, carotenoids, and vitamin, such as ascorbic acid, thus the waste management of the jackfruit is not only to utilize the discarded part of jackfruit but also to make a nutritious meat substitute.

The process of making the jackfruit rags rendang consists of two main parts which is making the mock meat out of jackfruit rags by partly drying and binding it with conjac flour then braising it along with rendang's spices and seasoning.

Keywords: *Jackfruit Rags, Vegan, Rendang.*

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