

RESEARCH AND DEVELOPMENT FINAL PROJECT
KLORUS
(Pempek Lotus Root)



BY
VICKY YUDIANTO
2074130010009

STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2022

PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 20 October 2022



Vicky Yudianto

APPROVAL 1**CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT
PROJECT**

N a m e : Vicky Yudianto
Place, Date of Birth : Tanjung Redeb, 30 January 2003
NIM : 2074130010009
Study Program : D3 Seni Kuliner
T I T L E : KLORUS (Pempek Lotus Roots)

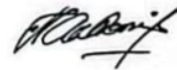
This paper is approved by:

Head of Culinary Arts Study Program,
Date: 17 November 2022



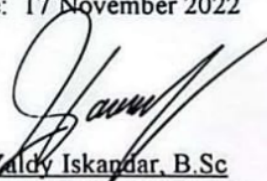
Hilda Tjahjani Iskandar, S.E., Ak.,
C.A., M.M.
NIP. 19691029 2002 072

Advisor,
Date: 20 October 2022



Heni Adhianata, S.TP., M.Sc.
NIP. 19900613 1402 016

Director of
Akademi Kuliner dan Patiseri OTTIMMO Internasional
Date: 17 November 2022



Zaldy Iskandar, B.Sc
NIP. 19731025 1201 001

APPROVAL 2

KLORUS (Pempek Lotus Roots)

Culinary Innovation and New Product Development report by:

Vicky Yudianto

2074130010009

This report is already presented and
pass the exam on:
(1 November 2022)

Examiners:

Examiner 1 : Heni Adhianata, S.TP., M.Sc.



.....

Examiner 2 : Fransisca Romana Titis Suniati, S.TP., M.Sc.



.....

Examiner 3 : Ryan Yeremia Iskandar, SS



.....


PREFACE

I thank God for His blessings and mercy so that I was given the opportunity to be able to complete the research and development report on time. The main purpose of this report is to help every student at Ottimmo to be creative and innovative because we have to create new products that have never existed in Indonesia. This product has been made especially for the vegan community, so they can consume pempek without animal-based ingredients and also with the addition of lotus root, this lotus root pempek makes nutritious and healthy to be consumed by everyone. For people who are in diet program, this product can be the solution.

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 who give me support, love, prayers, and enthusiasm during the process of working on this report.
2. Mr. Andreas and Ms. Heni, my advisor who help me so many things all about research and development product and report.
3. To all the teacher in Ottimmo International. For the education and their knowledge to help me finish research and development report
4. To all my friends that help me and also support me to finish research and development report.

Surabaya, 21 October 2022



Vicky Yudianto

EXCECUTIVE SUMMARY

Lotus root is a vegetable derived from the lotus flower plant. Lotus root also usually grows in water. However, lotus root is still rarely used in daily cooking and there is still a lack of public interest in consuming lotus root. So that, KLORUS (pempek lotus roots) is present in the innovation of pempek products by using lotus root as the main ingredient. On the other side, lotus root itself contains nutrients which are very healthy for the body, nutritious, and also have a good taste for consumption, namely; dietary fiber, starch, sugar, protein, amino acids, minerals, vitamins, and phenolics. With this the writer has the aim of increasing the use or utilization of lotus root and also public consumption interest in lotus root. So that lotus root on the market is also not sold in vain because there is still a lack of public interest. This makes lotus root vegetables wasted in the market due to rotting.

KLORUS is short name for pempek lotus roots. KLORUS produced in 1 pack for 4 portions with the selling price of Rp. 115,000. Our target market is to all people. Especially to people who are vegan or vegetarian, and also to people who are running a certain type of diet. Basically, pempek lotus root is more affordable than similar products. And also, this product will be sold in the form of frozen food so that it can be stored longer.

Keywords: *Lotus root, Pempek lotus root, Pempek*

TABLE OF CONTENT

Plagiarism Statement.....	i
Approval 1.....	ii
Approval 2.....	iii
Preface.....	iv
Executive Summary/ Abstract	v
Table Of Content.....	vi
List Of Tables.....	viii
List Of Pictures	ix
Chapter 1 – Introduction	1
1.1 Background of The Study	1
1.2 The Objective of The Study.....	3
Chapter 2 – Product Overview	4
2.1 Description of The Ingredients to Be Used.....	4
2.2 The Utensils During the Processing.....	7
2.3 Approved and Revised Recipe.....	9
2.3.1 Approved Recipe.....	9
2.3.2 Revised Recipe.....	12
2.4 Product Processing Sequence Using Flowchart.....	15
2.4.1 Lotus Root Pempek	15
2.4.2 Vegan Eggs	15
2.4.3 Cuko Sauce	16
2.5 Product Processing Method with Pictures	17
2.5.1 Lotus Root Pempek	17
2.5.2 Vegan Eggs	19
2.5.3 Cuko Sauce	20
Chapter 3 – Nutrition and Food Safety	21
3.1 Nutritional Fact the Finished Product	21

3.1.1 Nutrition Fact	21
3.1.2 Nutrition Table	21
3.2 Product Safety	23
3.2.1 Processing and Storage Temperature	23
3.2.2 Product Shelf Life	23
3.2.3 Product Packaging	24
Chapter 4 – Financial Aspect	26
4.1 Product Cost	26
4.1.1 Raw Material	26
4.1.2 Packaging	27
4.1.3 Over Head Cost	27
4.2 Product Selling Price	28
4.2.1 Product Price	28
4.2.2 Product Selling Price	28
4.3 Break Even Point	28
4.3.1 Break Even Point (Unit)	28
4.4 Product Competitive Advantages	29
Chapter 5 – Conclusion & Suggestion	30
5.1 General Summary of The End Product	30
5.2 Suggestion for Further Development	31
5.3 Benefits of The Study	31
Bibliography	32
Appendix	34
Appendix 1. Design And Logo of Packaging	34
Appendix 2. Supplier List	34
Appendix 3. Sensory Test	35
Appendix 4. Consultation Form	36

LIST OF TABLES

Table 1. Nutrition Table	21
Table 2. Raw Material.....	26
Table 3. Packaging	27
Table 4. Over Head Cost.....	27

LIST OF PICTURES

Picture 1. Ingredients	4
Picture 2. Utensils	7
Picture 3. Approved Recipe Page 1.....	9
Picture 4. Approved Recipe Page 2.....	10
Picture 5. Approved Recipe Page 3.....	11
Picture 6. Explain Number 1	17
Picture 7. Explain Number 2	17
Picture 8. Explain Number 3	17
Picture 9. Explain Number 4.....	18
Picture 10. Explain Number 5.....	18
Picture 11. Explain Number 6.....	18
Picture 12. Explain Number 1	19
Picture 13. Explain Number 2.....	19
Picture 14. Explain Number 3.....	19
Picture 15. Explain Number 1	20
Picture 16. Explain Number 2 and 3	20
Picture 17. Nutrition Fact.....	21
Picture 18. Seal Able Plastic Bag.....	24
Picture 19. Vinyl Sticker Paper.....	24
Picture 20. Plastic Bag 12cmx25cm.....	24