

**RESEARCH AND DEVELOPMENT FINAL PROJECT**  
**RENDANG KOLANG KALING**



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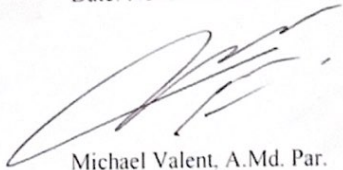
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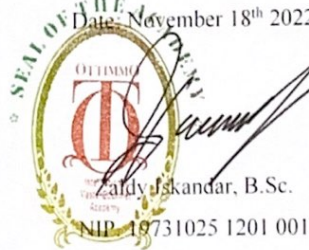
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**APPROVAL 2**

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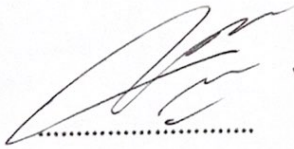

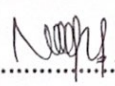
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## PREFACE

As for the beginning, I would like to thank my Holy God, Allah SWT for his blessings and spiritual guidance in order for me to complete this Research and Development report on time. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as the author has to create a whole new product that never been in Indonesia. One of the reasons why I come up with the idea of making Rendang Kolang Kaling is because I want to create a delicious and a new dish made from kolang kaling with a fusion of Indonesian and western food. During this process of accomplishing 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 have supported and provided me to achieve good education and as a family role to help me personally.
2. Mr. Michale Vallent as my advisor who has helped me in so many things in order for me to understand the guideline for making 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 boyfriend, Mr. Dwiwahyu Sagita R who has supported me emotionally and physically in order for me to finish this report.
6. My dearest sister, Ms. Tiffany Erica who helped me through the making of this RnD project and giving a lot of suggestions.
7. Myself who have put so much effort in the whole process of making this report.

Surabaya, November 18<sup>th</sup> 2022

  
Ervina Kera Aji Ika

## EXECUTIVE SUMMARY

Kolang Kaling is small to medium in size, averaging 5-7 centimeters in diameter, and has a slightly lopsided, globose to oval shape. The outer shell is smooth, firm, and hard, transforming from green to yellow-black when mature and bearing brown-black spots and discoloration at all stages of maturity. Underneath the thick shell, three translucent-white seeds are chewy and soft, encased in a fibrous interior. The fleshy seeds can be easily removed, and Kolang Kaling has a rubbery texture with a mild, neutral flavor.

Kolang Kaling is available year-round in tropical regions of Asia and Southeast Asia.

Kolang Kaling, botanically classified as *Arenga pinnata*, are fruits that grow on a tropical palm that can reach up to twenty meters in height and belongs to the *Arecaceae* family. The *Arenga pinnata* palm is highly cultivated for its sap, fruit, bark, and leaves, and is found along river banks and forests in Southeast Asia. Also known as Buah Tap in Indonesia and Kaong in the Philippines, Kolang Kaling is favored for its neutral flavor and is popularly consumed as a chewy snack soaked in syrup or consumed as a topping on dessert. Kolang Kaling contains some vitamin C, manganese, phosphorus, fiber, potassium, iron, and calcium.

Rendang kolang kaling is a savory dish made from kolang kaling with all the Indonesian spices and rendang flavor without losing its nutrients. Every Portion of Rendang Kolang Kaling 300gr will be sold at IDR25.000

**Keywords:** *Kolang Kaling, Rendang, Rendang Kolang Kaling*

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