

RESEARCH AND DEVELOPMENT FINAL PROJECT

PROLL TAPE PISANG



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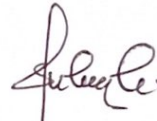
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PREFACE

I give my deep gratitude to the presence of Ida Sang Hyang Widi Wasa. For his demands, I was able to complete Research and Development on time. There is no deeper word than Gratitude, which I can say for the completion of this paper. Because, this paper is expected to be a place for information that is useful for readers in general.

These few lines of sentences hopefully can make my place to say thank you to:

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Putu Nadia Pramesti Utami

EXECUTIVE SUMMARY

Banana is a fruit of the genus *Musa*, of the family *Musaceae*, one of the most important fruit crops of the world. Banana is grown in the tropics, and though it is most widely consumed in those regions, it is valued worldwide for its flavour, nutritional value, and availability throughout the year.

Banana is the most favorite fruit in Indonesia, besides the delicious taste banana is also rich of nutrients. In Indonesia, bananas are usually eaten directly without being processed. Here I want to make an innovation which is making tape from bananas.

Tape is one of the traditional snack from Indonesia. Tape is made from fermentation process, and usually use glutinous rice and cassava as their main ingredients. A good tape results are characterized by having a distinctive aroma, color, and taste of tape. The used of banana as the main ingredients for making tape is really suitable because steamed banana has a similar texture with cassava tape, and also banana has a natural sweet taste, then it will produce a good taste and sweet tape.

Although this is one of the most popular snack in Indonesia, but not everyone likes it because the strong aroma makes them avoid to try it, and here I'm thinking of to make it as a cake so people who doesn't like to eat tape can still try tape because it will tone down the strong aroma and taste of the tape but doesn't take away the signature taste of the tape itself.

Keywords: *Banana, Tape, Proll Tape*

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