

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**“ ABON TEWEL”**

**UTILIZATION OF YOUNG JACKFRUIT AS AN ALTERNATIVE  
TO VEGETARIAN HIGH FIBER FLOSS**



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## “THE BONTE”

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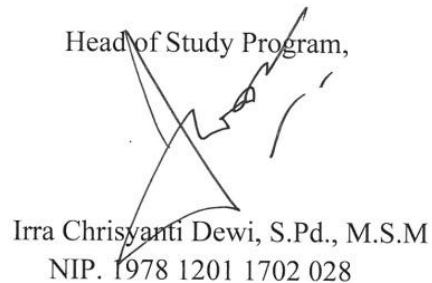


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## **PREFACE**

As a part of the Diploma Curriculum and in order to gain student's practical knowledge in Culinary Art , we are required to make a Research and Development Project as a Final Project . In this project report we have included detail of ingredients, cooking methods, nutrition facts, marketing strategy, and also product calculation.

Doing this project very helped us to enhance our knowledge regarding the work in to the attitude of consumer towards this new product, whether it can be acceptable or not. We expect, someday this product will be accepted and earn a good responds from our consumers.

Finally, we would like to thank my supervisors Heni Adhiananta,STP.,M.Sc for her excellent guidance and support during this process. I also wish to thank all of the respondents, without whose cooperation I would not have been able to conduct this project.

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## EXECUTIVE SUMMARY

Young Jackfruit which has the latin name *Artocarpus heterophyllus* are a popular ingredients in Indonesia. Young Jackfruit also known as Green Jackfruit or also called “Tewel” in Indonesia. Young Jackfruit mostly used for making traditional food or soup in Indonesia. The price of Young Jackfruit is not too expensive also has a fairly high selling power, so it has the potential to used as main ingredients of a food product.

In this modern era, people tend to choose food that easier to prepare and serve , because its practical. Also, People nowadays tend to consume healthy food such as avoiding eating meat. This is why we make this product, it can be a cheaper substitute for meat product and our product is easy to prepare and serve. “Young Jackfruit Floss” can be or best opportunity for non vegetarian or vegetarian because vegetarian food is way too expensive than our product and our product is much healthier because our product didn’t contain too much starch.

So, we are ready to compete in the food industry. We present you our “Young Jackfruit Floss” . With cost around Rp. 25.000,00 we can make sure that every people can reach this price. So, our target is not only vegetarian , also people with middle economy level and all people with healthy lifestyle. We sure that our Home Based Industry will getting bigger and it will be the biggest floss company in Indonesia because of the quality that we applied.