

RESEARCH AND DEVELOPMENT FINAL PROJECT

WILD HORSE MILK DODOL

(Dodol Susu Kuda Liar)



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2022

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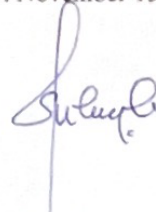
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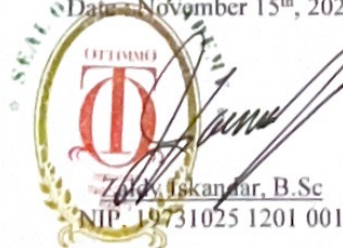


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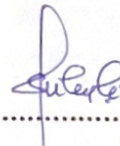
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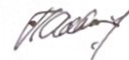
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PREFACE

Praise and gratitude I pray to Allah swt. who has given His grace and guidance so that this Research and Development report can complete on time. I realize that the preparation of this report would not have been possible without the guidance, encouragement, and assistance from various parties. On this occasion, I would like to express my gratitude and highest appreciation to:

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Surabaya, November 15th, 2022



Aulia Rahmi

EXECUTIVE SUMMARY

Dodol is a traditional food in Indonesia which is quite popular. Dodol is a type of sweet candy and the base of the candy is glutinous rice flour, liquid and sugar, and Milk dodol is a dairy product made from three main ingredients like dodol in general. The ingredients is glutinous rice flour as a binding agent, milk as a basic ingredient and source of nutrients, and sugar as a preservative and texture shaper. In addition, some ingredients added so the product have good nutrition value.

The idea to make Dodol susu kuda liar is to change people perspective that dodol can only made using high content sugar and not healthy. With our brand, we hope to change that's perspective. Futhermore, the idea for using wild horse milk as main ingredients is because I want to tell everyone that wild horse milk is not only can consume by drink directly but also can be made into various kinds of foods, for example is 'Dodol Susu Kuda Liar'. The manufacture of milk dodol aims to diversify food, increase economic value and extend shelf life.

The product will be packed in a bamboo besek contain of 10 pieces of wild horse milk dodol. The product will be sold at IDR20.000,00.

Keywords : *Dodol, Milk, Wild Horse Milk.*

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