

RESEARCH AND DEVELOPMENT FINAL PROJECT

TAKOYAKI VEGAN



By

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Surabaya, November 18th 2022



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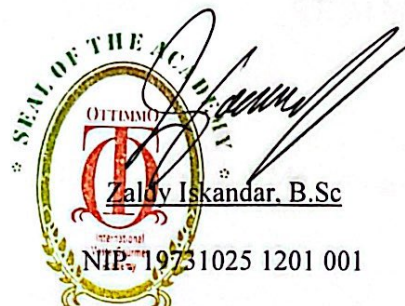
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PREFACE

First of all, I would like to thank my Gods for his blessings and spiritual guidance in order for me to complete this Research and Development report. Also, I would like to thank my family for the advices, guidance, and their opinion on the subject. The main purpose for this report is to help each student in OTTIMMO to be creative and innovative as we have to create a whole new product that never been in Indonesia. One of the reasons why I come up with the idea of making Takoyaki Vegan is because I want to create a delicious condiment combined with that high in nutrients and have many health benefits.

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 have supported and provided me to achieve good education and as a family role to help me in personally.
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4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.

Surabaya, November 18th 2022



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EXECUTIVE SUMMARY

Vegan takoyaki is an unusual snack because all the ingredients used are vegan, so it doesn't use octopus as usual but uses mushrooms. This idea exists because many people in Indonesia have chosen to be vegan, but not many are selling vegan food. When eating this food, you will taste takoyaki but with a vegan version.

This vegan takoyaki will be packaged in a paper packaging. Each jar will contain 120 gram and will be sold for Rp.20.000. Later this vegan takoyaki will be sold with a pre-order system through our social media.

Keywords: *Vegan Takoyaki, Takoyaki, Vegan.*

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