

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**DRAITKIN PATTY**

**(Dragon Fruit Skin Patty)**



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Surabaya, October 21 2022



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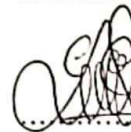
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## PREFACE

To begin, I would like to express my gratitude to my Holy God, Jesus Christ, for his blessings and spiritual guidance in allowing me to complete this Research and Development report. The main goal of this report is to encourage each Ottimmo student to be creative and innovative as we create a completely new product that has never been made before. One of the reasons I came up with the idea of making a Draikin Patty is that I want to make a healthy patty that tastes just as delicious as a regular patty but has many health benefits.

I received a lot of guidance and support while working on this report. I'd like to thank my family, lecturers, especially Ms. Hilda Tjahjani Iskandar as my R&D mentor, and my friends.

Surabaya, 21 Oktober 2022



Ken Hartanto

## EXECUTIVE SUMMARY

Fletcher Davis of Athens, Greece, opened a lunch counter serving ground meat patty in the early 1880s. It is a small flat piece of meat found inside a bun. However, at the moment, we tried and improved on what Fletcher Davis made to make it more nutritious by adding vegetables. This product is similar to the original, but it contains vegetables rather than meat. It is also simple to prepare and consume.

Carrots, kincay, cucumber, and potatoes can be used to make this veggie patty. It resembles a hamburger but is made of vegetables rather than raw meat and tastes like various vegetables. One of the few classic combinations that lend itself well to new riffs and versions is the veggie patty. The health benefits include low fat and calorie content, high fiber content, disease prevention, and so on.

Flexitarians have reduced their meat consumption, indicating a growing interest in plant-based meat alternatives with 'meaty' characteristics, and the Western market is experiencing unprecedented growth in meat substitutes.

*Keywords: vegetables, patty, meat*

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