

RESEARCH AND DEVELOPMENT FINAL PROJECT

HEALTHY DESSERT

(Nutrition Bar With Fermented Banana And Egg Shell Powder)



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HEALTHY DESSERT (NUTRITION BAR WITH FERMENTED BANANA AND EGG SHELL POWDER)

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PREFACE

Praise and gratitude for the presence of God, because of Him, I was able to complete Research and Development on time. Thank you, Lord, for all the abundance of favors and mercy that you give to Your servant.

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

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EXECUTIVE SUMMARY

Chocolate bar which is rich in benefits and high in calcium for the body, is a snack in a container that is classified as rich in calcium but combined with unused local ingredients that have high calcium from egg shells. This idea came about because I saw that most Indonesians throw away eggshells and most Indonesians don't understand that eggshells have a very high level of calcium because for Indonesians eating eggshells is a strange thing but in fact eggshells can be used properly as a food. high in calcium.

When you eat this snack in a box, you will feel the taste of a new chocolate variant with fermented bananas. This snack which is rich in calcium and probiotics will be packaged in a cardboard box because it is easy to use, easy to recycle and cheap. Each container contains 100 grams. Later, snacks rich in calcium and probiotics can be found in supermarkets or can be ordered directly through our website and social media.

Keywords: *chocolate, lots of calcium, banana, and egg shell*

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