

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**NATA DE MELON**



**BY**

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**2022**

## PLAGIARISM STATEMENT

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Surabaya, November 23<sup>rd</sup> 2022



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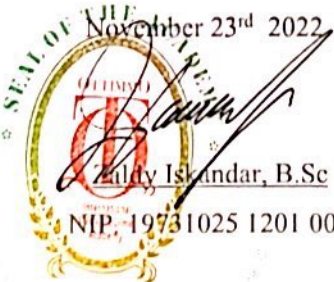
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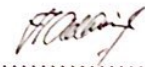


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## PREFACE

Praise and gratitude for the presence of Jesus Christ, because thanks to his grace and guidance I was able to complete Research and Development on time. Thank you, Lord, for all the abundance of favors and mercy that you have given to Your servant who is full of shortcomings. Prayers and Blessing continue to roll from the heart and mouth to the Lord Jesus Christ.

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

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5. Mr. Ricky and Mrs. Vera as my parents, who support and provide everything i need to achive good education.

Surabaya, November 23<sup>rd</sup> 2022



Ryan Elim Tali

## EXECUTIVE SUMMARY

Nata de Melon is an unusual topping for dessert because all the ingredients from melon will be used except skin. why because many people will waste the unflavor part and hard, that makes me to make this product. This product will not use preservatives so it will be healthier for consumption.

Nata de Melon is the alternative product Nata de coco that made from melon. Melon is a very good choice because it contains a lot of vitamins and fiber. This product will be packaged in a standing pouch and will be contain 500gram/package and will be sold for Rp.27.600 each. Hope this product can serve with good quality and healthy

***Keywords:*** *Melon, Nata de Coco.*

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