

RESEARCH AND DEVELOPMENT FINAL PROJECT
RED VELVET VEGAN CAKE
(OIL BASED NATURAL FOOD COLORING)



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Surabaya, November 23rd 2022



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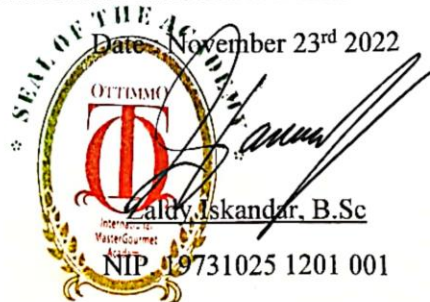
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**RED VELVET VEGAN CAKE
(OIL-BASED NATURAL FOOD COLORING)**

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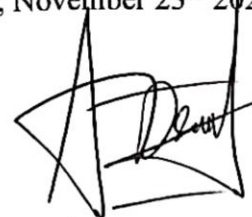
PREFACE

First of all, I would like to give thanks to God for his blessings and spiritual guidance which enable me to complete this research and development. The main purpose of this report is to help every student at Ottimmo to be creative and innovative as they are required to create completely new products. One of the reasons why the idea could be raised to make food coloring oil from natural ingredients is because they want to make natural dyes from fruits and vegetables that have health benefits.

During the 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 family who support and help me in personally
2. Ms. Heni Adhianata, S.TP., M.Sc. as my RnD advisor who has helped me a lot of things for me to understand the guidelines for making this report.
3. To all the teacher in Ottimmo International for the education and also their knowledge that have been given to all the student
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Devina Ira Gunawan

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EXECUTIVE SUMMARY

Color is a measure of the quality and nutritional content of food. The purpose of adding color to food is to make it attractive, increase the loss of color during processing, improve quality and also influence consumers to buy a product. The growing food industry has a wide variety of synthetic colors. Natural food coloring made from fruits and vegetables is very healthy for the body, does not cause any effect. Suitable for use by patients who cannot use synthetic dyes.

This food coloring is packaged in small bottles, each bottle will contain 5 ml, and sold for Rp 10.000,- each bottle. These dyes can be sold in supermarket, baking shop, can even be ordered at online commercial store or via social media.

Everyone has heard of vegans. The friend of a friend who does not consume anything of animal origin. intolerance is one of the most commonly reported food allergens worldwide.

Therefore, the author chose to make vegan products because she knows that in Indonesia there are still very few vegans, because many people think vegan food is not delicious. Therefore, the author will try to change that mindset by making vegan products that taste similar to other products in general.

Keywords: *Oil Food Coloring, Natural Food Coloring, Food Coloring.*