

RESEARCH AND DEVELOPMENT FINAL PROJECT

DRAGON FRUIT SKIN KOMBUCHA VEGAN PANNA COTTA



BY

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SURABAYA

2022

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Surabaya, November 23rd 2022



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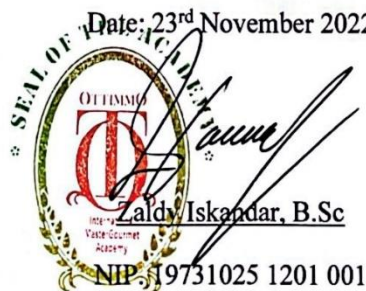
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APPROVAL 2

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(OIL-BASED NATURAL FOOD COLORING)**

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PREFACE

First of all, the writer would like to thank God Almighty for the blessings of His grace to let the writer complete this report for Final Project RnD entitled “Dragon Fruit Skin Kombucha Vegan Panna Cotta”. The purpose of this report is intended to fulfill one of the requirements to achieve an Associate’s Degree Culinary and Pastry Art Program at Ottimmo International Mater Gourmet Academy.

In arranging this report, the writer got lots of challenges and obstructions but with help and supports of many individuals so that this report could be completed properly. Therefore, on this occasion, the writer would like to thank:

1. My parents who have supported and provided the writer to achieve good education and as a family role to help me in personally.
2. Ms. Latifathur Rahmah, S.pd., M.pd. as my RnD advisor who helped me to completed this report
3. All panelist who helped to rectify my product to be better
4. Zaldy Iskandar, B.Sc as the Head Director of Ottimmo International

The writer realized there are still imperfect in arrangement and the content. Then the writer hope for the criticism from the readers can help to perfecting the next report. Last but not least hopefully this report can help the readers to gain more knowledge about making a new product.

Surabaya, November 23rd 2022



Cindy Miracel Wijaya

EXECUTIVE SUMMARY

Gently is a brand that makes many variations of panna cotta, through a lot of sensory tests to reach the best product. The product that the writer sells will always use plant-based ingredients and waste ingredients.

Dragon fruit skin kombucha vegan panna cotta is a dessert that the writer chooses to make because it's healthier by using dragon fruit skin kombucha homemade to give color and flavor and also helped to reduce food waste by using dragon fruit skin, even the sauce that the writer makes is using dragon fruit skin so maximize use waste ingredient. It is also suitable for vegans because the writer only uses plant-based ingredients.

Dragon fruit skin kombucha vegan panna cotta or namely "Snap Dragon" will be packed in a jelly cup. Every cup will contain 70 gr dragon fruit skin kombucha vegan panna cotta and 20 gr of dragon fruit skin sauce. 1 cup of Snap Dragon will be sold at a price of Rp 19.000.

Keywords: *Panna Cotta, Kombucha, Dragon Fruit Skin*

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