RESEARCH AND DEVELOPMENT FINAL PROJECT VEGAN FOOD

(Ravioli With Dragon Fruit Skin)



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APPROVAL 2

RAVIOLI WITH DRAGON FRUIT SKIN

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PREFACE

Praise and gratitude for the presence of God, 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 blessings that You have given to me who is full of shortcomings prayers and thanksgiving continue to flow from the heart and mouth to the Lord.

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

- Mrs Latifahtur Rahmah S.Pd, M.Pd as my RnD advisor who has helped me in a lot of things for me to understand the guidelines for making this report..
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Surabaya, November 24th 2022

Martilus Himawan Oetomo

EXECUTIVE SUMMARY

Purpose of this assignment is to start a new product planning of "Dragon

Fruit Skin". Dragon fruit is a food that grows on a climbing cactus called

hylocereus, which you'll find in tropical regions around the world. Dragon fruit is

high in fibre and antioxidant properties including certain minerals and vitamins that

are beneficial for our health.

Developing a new product for the public is never easy. The number of new

products that actually make it is insignificant to the total number that are actually

produced, the healthy benefits will provide our customer with an almost endless

amount of healthy alternatives to the other foods. This information will provide

sales, costs balance.

Keywords: Dragon Fruit Skin, Ravioli, Dragon Fruit Skin.

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