

RESEARCH AND DEVELOPMENT FINAL PROJECT
VEGAN TAKOYAKI



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Surabaya, November 24th 2022



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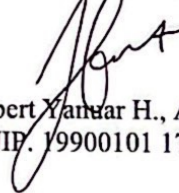
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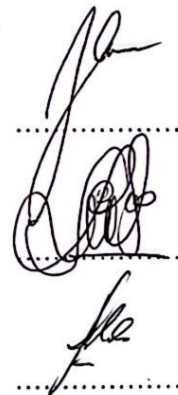
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PREFACE

For the beginning, I would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for me to complete this Research and Development report. The main purpose of this report is to help each student in Ottimmo to be creative and innovative as we have to create a whole new product that has never been made before. One of the reasons why I come up with the idea of making Vegan Takoyaki is because I want to create a delicious Vegan Takoyaki that is as delicious as the normal Takoyaki and has many health benefits.

During the process of completing this report, I received so much guidance and support. I would like to express my gratitude to my family, lecturers especially Ms. Gilbert Yanuar Hadiwirawan, A.Md. Par as my R&D mentor, and my friends.

Surabaya, November 24th 2022



Nathaniel Jason Tjundawan

EXECUTIVE SUMMARY

This paper is to introduce reader to the concept of vegan food. This paper will focus primally on “Vegan Takoyaki”. Vegan is a diet based of plants (vegetable, grains, nuts and fruits) and foods made from plants. Vegan do not eat food that came from animals, including dairy product and eggs. Vegan Takoyaki is a type of Takoyaki that is made with no animal products. This recipe is made entirely vegan with the Takoyaki base which is egg free which is replaced with avocado, fillings made from mushrooms, and condiments that is all vegan. In recent years Veganism have been really important to people diet. Vegan is something that people choose to do and dedicate their diet to. By not choosing animal-based food and only vegetables option, they want to control their diet, calories intake and making the environment better. Vegan Takoyaki is made from fully plant-based product, from the fillings, condiments, and also the garnishes. Vegan Takoyaki will be sold per package which consist of 5 Takoyaki balls. Each serving is 5 Takoyaki balls each. Vegan Takoyaki will be sold at IDR 36.000, available in Pre order form. Orders can be placed at direct message Instagram or by calling or chatting Vegan Takoyaki phone number.

Markets for vegan food has been circulating around the market, but most of it doesn't sell our because the flavor Is terrible or the flavor doesn't resemble the food it's trying to be. By far Vegan Takoyaki Delivers the flavor of its original counterpart. This product will give people the benefits of vegan diet, but still have the flavor of the original product. Its also important to notice, that Vegan food in Indonesia have a. bad reputation of not being flavorful or delicious, but as difficult it may sound, there are still a chance for Vegan Takoyaki to thrive in the market, Not just by promoting ‘veganism’ but also by changing the lifestyle of people in Indonesia to be healthier, and sustainable. While also delivering in product quality and a product that can compete in the market.

Keywords: *Vegan Takoyaki, Veganism, Health*

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