

RESEARCH AND DEVELOPMENT FINAL PROJECT
VEGAN SAUSAGE
(Vegan Sausage from Jackfruit and Oyster Mushroom)



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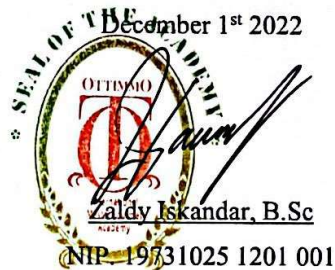
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(Vegan sausage made from jackfruit and oyster mushroom)

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PREFACE

Praise and gratitude for the presence of God, because 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.

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

1. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
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4. My parents, who support and provide everything I need to achieve a good education and help me personally..

Surabaya, 29 November 2022



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EXECUTIVE SUMMARY

Sausage is a processed food made from meat, especially beef and chicken which is used as a source of protein. Veganism is a philosophy and way of living which seeks to exclude—as far as is possible and practicable—all forms of exploitation of, and cruelty to, animals for food, clothing or any other purpose; and by extension, promotes the development and use of animal-free alternatives. But vegan people cannot enjoy traditional sausage because it made from meat.

This sausage alterative product for vegan is made from young jackfruit and oyster mushroom that is high in fiber, and low in calories will help vegan people to having the same diet without eating meat

This vegan and high nutrient sausage will be packaged in a sealed vacuum plastic that each contain 10 pcs of sausage for Rp. 39.000. It contains 120 calories per sausage which is very low compared to processed sausage

Keywords: *Vegan, Sausage, Jackfruit*

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