

RESEARCH AND DEVELOPMENT FINAL PROJECT

SAGO CATERPILLAR SAUSAGE



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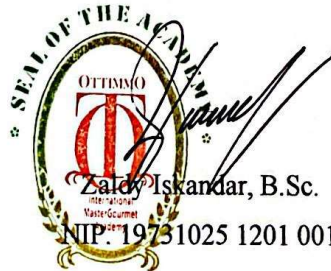


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PREFACE

Praise be to God Almighty because on this occasion I was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to :

1. Zaldy Iskandar, B. Sc as director of Ottimmo International Culinary Art and Patisserie Academy.
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Who has supported the progress of thus report from beginning to end.

That's all I can say, I apologize if there are errors or inconsistency in the use of words or sentences. Hopefully, the following report is helpful for the readers. Thankyou

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Wenyana Chrisanty Kumowal

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EXECUTIVE SUMMARY

Sago is a staple food for most of the people of Eastern Indonesia. A sago tree that has been cut down or rotted will be invaded by beetles, and beetle larvae that live on rotting sago palms will become sago caterpillars. Sago caterpillar tastes savory and slightly sago-flavored. If bitten, it will release a sweet liquid from their stomach. However, with the body shape of sago worms, there are still many people who do not want to consume sago caterpillars. Seeing the nutritional potential of sago caterpillars, it needs to be processed into a food product that is favored by many people, such as sausage.

This sago caterpillar sausage will be packaged in vacuum plastic packaging. In one package will contain 4 pcs sausages weighing 16 grams each so the total net weight of one package is 64 grams and will be sold for Rp. 147.000 / pack. We will develop this sausage can be found at supermarkets or can be ordered through our website and social media.

Keywords: sago tree, sago caterpillars, sausage