

RESEARCH AND DEVELOPMENT FINAL PROJECT
Chicken Breast Crisps with Onion Flavoured Chilli Paste



BY

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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:

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4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
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Surabaya, December 16th 2022



Christofer Alexandro Susilo

EXECUTIVE SUMMARY

Chips are type of food that is commonly found in Indonesian society. Chips are generally made from sliced fruit or tubers. However, people are very used to enjoying chips made from ordinary ingredients. My chicken breast chips are made from chicken breast and the spices it contains 230 calories, 23,5 grams of protein, 6 grams of carbohydrates, 12,4 of total fat , 3.3 grams of saturated fat, 0.2 grams of trans fat, and 92 miligrams of cholesterol. The reason I use chicken breast is that of all parts of the chicken, the one that contains the highest protein is chicken breast, and the chicken breast used must be fresh because it will affect the quality of the chips themselves. The advantage of my product compared to other chip product is that they get more protein and people can enjoy chicken breast in a new way. These highly nutritious chicken chips will be packed in a plastic container. Each container contains 100 gr of chips and will sell for 15.000

Keyword : Chicken, Chips, Breast

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