

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**DAMANGOOS  
(Mangosteen Rind Pie)**



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Surabaya, January 2<sup>nd</sup> 2023



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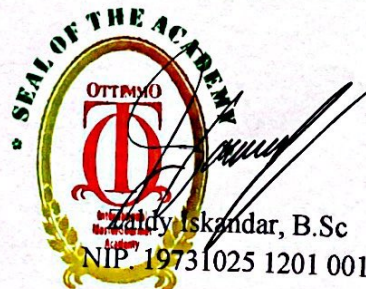


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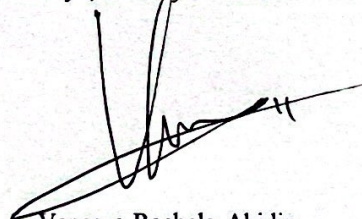
## PREFACE

First of all, I want to give thanks to my Lord , Jesus Christ. Because of the blessing and the inclusion of the holy spirit, I was able to complete the research and development report. My intention in making this report is to be able to develop unique and innovative products. One of the reasons why I made this MANGOSTEEN SKIN PIE is because I want to create a nutritious and healthy product that can be tasted among the public.

In thre process of completing this report, I received a lot of support and prayers. That's why I want to say thank you to :

1. Mrs. Yohanna Prasetyo as my Rndmentor who helped in the completion process and always guided me in difficult matters in making this report.
2. Mr. Zaldy Iskandar as the Head Director of Ottimmo International
3. Mrs. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International
4. My parents who always support and always give the best in my education and also my big family who always support me.

Surabaya, January 2<sup>nd</sup> 2023



Vanesza Rachela Abidin

## EXECUTIVE SUMMARY

Mangosteen rind pie is a combination food with dried mangosteen rind and combined with pie ingredients. Mangosteen rind has benefits for the health of the body, by using mangosteen rind as the main ingredient, consumers can feel the benefits of the mangosteen rind, consumers will be interested and can feel the efficacy of the mangosteen rind pie.

Considering the mangosteen is used as a medicine, not many people want to eat it because the mangosteen rind is the bitter. That's why the Author created a solution so that this product can be consumed as sweets that everyone can eat.

***Keywords :*** *Mangosteen Rind, pie, baked*

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