

RESEARCH AND DEVELOPMENT FINAL PROJECT
LIDAH KUCING BUBUK SUKUN



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2022

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Surabaya, January 12th 2023



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APPROVAL 1
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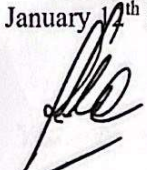
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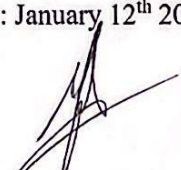
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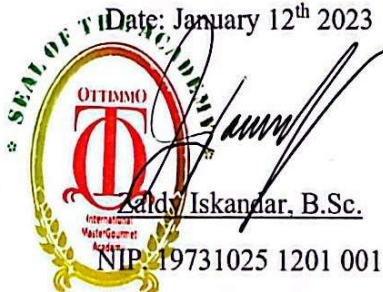
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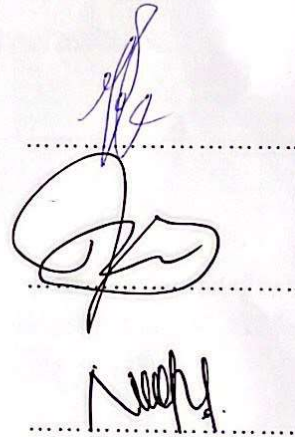
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PREFACE

First of all I would like to say thank you to god because, without his permission I would never finish this paper without any obstacle. And for me this paper is one of the hardest and also very important for me because, the effort and the sweat and tears that I put into my own products that I'm really proud of. And I hope this paper can help other students that need any ideas for their own paper in the future.

During this process of completing this paper, I received so much guidance and support. By this, I would like to express my gratitude to the names below :

1. My parents supported and provided me with a good education and as a family role to help me personally.
2. Ms. Yohanna Prasetio as my Research and Development mentor who helped me through the beginning until the end of this paper and helped with all my ideas.
3. Mr. Zaldy Iskandar as the Head Director of Ottimmo International.

Surabaya, January 12th 2023



Matthew Owen Onggodjojo

EXECUTIVE SUMMARY

Lidah kucing bubuk sukun is a cookie made from Breadfruit. instead of using wheat flour, we replace it with breadfruit. We use less artificial ingredients so the cookie can be consumed healthier without changing the taste and texture. We use breadfruit to create a sweet taste for our Lidah Kucing cookie. This recipe can also be filled with toppings or sauces to create different flavors, such as cheese, chocolate and more.

This product is very important for me because it can make a healthier lifestyle for many people and decrease food waste. Our products create a similar taste by using healthy ingredients and give many benefits for our body. The ingredients that we use in this product are fresh ingredients, it can motivate many people to reduce the use of artificial ingredients and eating fast food products.

Keywords: *Lidah Kucing, Breadfruit.*

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