

**RESEARCH AND DEVELOPMENT FINAL PROJECT
COOKIES SORGUM**



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2022**

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Surabaya, 17th March 2023



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CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT PROJECT

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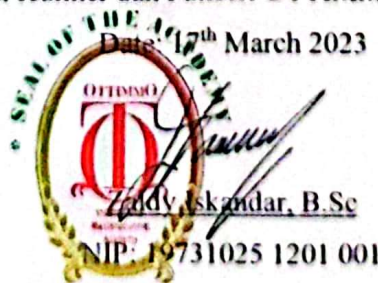
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PREFACE

First of all, I want thanks to Jesus for letting me complete this RnD report and thank you for gave me new idea to make this product and, I want to thanks to my family always supporting me. The goals in this project is letting student improve their skill and create new product with their imagination. I hope this product will go international and everybody likes it.

Me as writer, I got a lot of support and instructions for completing this RnD report and I want to thanks to:

1. My parents because they always supporting me
2. Ms. Lathifatur Rahmah as my mentor
3. Ms. Hilda Tjahjani Iskandar as the Head of study Program at Ottimmo International Master Gourmet Academy.
4. Mr. Zaldy Iskandar as the Head Director of Ottimmo International Master Gourmet Academy.
5. My friend Darell Raditya, Cecilia Thiara and Kenta Bertu thank you for supporting me.

Surabaya, 17th March 2023



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EXECUTIVE SUMMARY

Sorgum was a Indonesian cereal seed, like a corn is tall plant and this plant is from africa. Sorgum usually used to make syrup but I making this sorgum seed into flour and brown sugar, and make something new from their flour and brown sugar I want to make something new with this sorgum seed. This is why I used sorgum for my RnD.in the sorgum brown sugar have a *sucrose, glucose, fructose, and maltose*, and in the sorgum flour have a high *fiber*.

In this RnD project I want to used Jack Fruit Rags for a chocochip substitute and this Jack Fruit Rags I will dry it with food dehydrator, I want make something new and I want process this waste into new condiment for my cookies.

Keywords: *Sorgum, Flour, Brown Sugar, Jack Fruit Rags*

TABLE OF CONTENT

PLAGIARISM STATEMENT.....	i
APPROVAL 1.....	ii
APPROVAL 2.....	iii
PREFACE	iv
EXECUTIVE SUMMARY.....	v
TABLE OF CONTENT	vi
LIST OF FIGURES	viii
LIST OF TABLE	ix
CHAPTER 1	
1.1 BACKGROUND OF THE STUDY	1
1.2 THE OBJECTIVES OF THE STUDY	2
CHAPTER 2	
2.1 DESCRIPTION OF THE INGRIDIENTS TO BE USED.....	3
2.2 DESCRIPTION OF THE UTENSIL	6
2.3 APPROVED AND REVISED RECIPE	9
2.4 PRODUCT PROCESSING SEQUENCE FLOWCHART	12
2.5 PRODUCT PROCESSING METHOD	14
CHAPTER 3	
3.1 NUTRITIONAL FACT OF THE FINISHED PRODUCT.....	17
3.2 FOOD SAFETY.....	19
CHAPTER 4	
4.1 PRODUCT COST.....	21
4.2 PRODUCT SELLING PRICE	23
4.3 PRODUCT COMPETITIVE ADVANTAGE	24
CHAPTER 5	
5.1 GENERAL SUMMARY OF THE END PRODUCT.....	25

5.2 SUGGESTIONS FOR FUTHER DEVELOPMENT.....	25
5.3 BENEFITS OF THE STUDY	25
BIBLIOGRAPHY	26
APPENDIX.....	27

LIST OF FIGURES

Figure 1. Sorghum Flour	3
Figure 2. All Purpose Flour.....	3
Figure 3. Sorghum Brown Sugar	3
Figure 4. Butter	4
Figure 5. Xantham Gum.....	4
Figure 6. Salt	4
Figure 7. Cinammon Powder	5
Figure 8. Egg.....	5
Figure 9. Baking Soda.....	5
Figure 10. Vanilla Extract.....	6
Figure 11. Gastronom6	6
Figure 12. Spatula	6
Figure 13. Scales	7
Figure 14. Sauce Pan.....	7
Figure 15. Oven.....	7
Figure 16. Food Dehydrator.....	8
Figure 17. Tray.....	8
Figure 18. Stove	8
Figure 19. Completed Recipe.....	9
Figure 20. Completed Recipe.....	10
Figure 21. Making cookies sorghum.....	12
Figure 22. Making Dehydrated Jack Fruit Rags	13
Figure 23. Process 1	14
Figure 24. Process 2	14
Figure 25. Process 3	14
Figure 26. Process 4.....	15
Figure 27. Process 5	15
Figure 28. Process 6	15
Figure 29. Process 7	16
Figure 30. Process 8.....	16
Figure 31. Process 9.....	16
Figure 32. Nutrition Facts	18
Figure 33. Packaging.....	19
Figure 34. Logo.....	20
Figure 35. Recipe Title.....	27
Figure 36. Approved Recipe	28
Figure 37. Approved Sensory	29

LIST OF TABLE

Table 1. Nutritional Content of Cookie Sorghum.....	2
Table 2. Nutrition Fact.....	17
Table 3. Product Cost.....	21
Table 4. Fixed Cost.....	22
Table 5. Overhead Cost.....	22
Table 6. Start Up Cost.....	22
Table 7. Cost of Production.....	23