

RESEARCH AND DEVELOPMENT REPORT
INFUSED COFFEE WITH BARLEY TO REDUCE
CHOLESTEROL LEVEL



ARRANGED BY:

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SURABAYA

2017

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“INFUSED COFFEE WITH BARLEY TO REDUCE
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Completed the research and development program
on May 1,2017 - August 14, 2017
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Preface

Praise and gratitude to Lord for this Research and Development Project can be done on time. Theme in this Research and Development Project is “Infused Coffee with Barley : Lower Cholesterol Level with Vitamin and Good Taste” the purpose from this Research and Development Project to give an idea in food and beverage department.

Author thanks for all of supports, guidance, and cooperation from all lecture, especially for Vindhya Tri Widayanti, STP., MP. and Heni Adhianata, STP., M.Sc as a supervisor. Author realize this Research and Development Project is still imperfect, for that author hope suggestion and critic from all the judges that hope this Research and Development Project could be useful for all goodness.

Surabaya, May 1st, 2017

Author

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EXECUTIVE SUMMARY

This Report giving information about the production, benefit and market the product of “Infused Coffee Water with Barley”, this report need future laboratory tested before doing mass production.

This report explain about which is explain about background and objective of this report, explain about Ingredients, production step, nutrition value and how to maintain the drink product quality and safety, explain about how to market the product and distribute the product to consumer and explain about production costing and BEP calculation the conclusion and suggestion that needed about this report.