

RESEARCH AND DEVELOPMENT FINAL PROJECT
UTILIZATION OF JELLY CANDY WITH DATE JUICE AND
SPICES
(JELLY CANDY FROM DATE JUICE AND SPICES)



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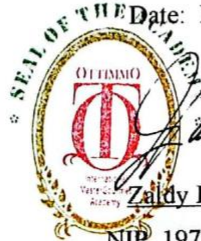
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PREFACE

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:

1. Mr. Zaldy Iskandar. B.Sc, as the head Director of Ottimmo International.
2. Jessica Hartan, A.Md. Par. as my CnD advisor who has helped me in a lot of things for me to understand the guidelines for making this report.
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4. My parents, who support and provide everything I need to achieve a good education and help me personally.

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ABSTRACT

Jelly candy is one of the most seek candies because of its unique textures. Nutritional value compared with that exist in the market that only originates from the addition of essence from the ingredient's chemistry (Hidayat and Ikarisztina,2004). But I will make jelly candy with herbal and many benefits, such as gelatin as an adhesive, date juice as a sweetener, and ginger and turmeric spices as coloring agent. Dates are a fruit that has a high enough glucose content. In general use of dates is used a stabilizer and a natural sweetener (Anonimous, 2018). Subtitution of sugar with dates has a significant effect on the level of preference for taste, color and texture (Anonimous, 2018). Dates as one type of fruit has a number of compounds high in *polyphenols* and also rich in fiber. It's function is good for maintaining the health of the canal digestion. Dates is a source of several minerals, such as substances iron, potassium, calcium and rich in *phenolic antioxidants*. Ginger can complement the nutrients in the main ingredients and helps improve the digestive process (Ware, 2017). Natural properties to prevent and treat a variety of ailments from mild to severe, such as: colds, coughs, headaches, aches, rheumatism, nausea, motion sickness, impotence, alzHEMEIRS, cancer, and heart disease. As a traditional medicine, ginger can be used alone or in combination with medicinal ingredients, other herbs that have mutual functions strengthening and complementing (Nala, 1992; Santoso, 2008). In this study, liquid ginger will be utilized for colorized on jelly candy. Turmeric is commonly used herbal therapy for various types of diseases. In addition to the properties already mentioned. Previously, turmeric can also reduce levels fat, cholesterol in the blood and heart, (Anonimous,2020).

Keyword: Jelly Candy, Dates, Ginger, Turmeric

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