

RESEARCH AND DEVELOPMENT FINAL PROJECT

MANDAI CHIPS
(High Potassium Cempedak's Skin Chips)



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PREFACE

As a part of the Diploma Curriculum and in order to gain practical knowledge in the field of Culinary Art, we are required to make a Research and Development as Final Project. In this project report we have included detail of ingredients, cooking methods, nutrition facts, marketing strategy, and also product calculation

Doing this project report helped us to enhance our knowledge regarding the work in to the attitude of consumer towards this new product, whether it can be acceptable or not.

Finally, we would like to thank our lecture for their help in supervise our product and making this report

EXECUTIVE SUMMARY

Many people don't know about Mandai. Mandai is the skin of cempedak fruit. Cempedak skin or mandai, is one of East Kalimantan's authentic food. People usually using mandai as a side dish to be eaten with rice and any other dishes. Cempedak itself has a lot of health benefit for human's body. Contains higher vitamin C than jackfruit, and contains dietary fiber that is high enough to help maintain healthy digestive tract and reduce cholesterol levels in the blood

Mandai also usually served as sambal. The writer hope this Mandai Chips can be a new way to enjoying Mandai as a healthy snack that can be enjoyed by all groups of people.

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