

RESEARCH AND DEVELOPMENT FINAL PROJECT

SURADIAN

(Durian Pancake with Palm Sugar)



By

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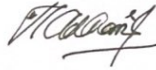
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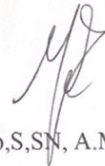
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APPROVAL 2

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Surabaya, August 15th, 2023



Timothy Davian Simatupang
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PREFACE

First of all, I want to give thanks to my Lord, Jesus Christ. Because of the blessing and the inclusion of the holy spirit, I completed the research and development report. My intention in making this report is to be able to develop unique and innovative products. One of the reasons why I made this DURIAN PANCAKE WITH PALM SUGAR is because I want to create a nutritious and healthy product that the public can taste.

While completing this report, I received a lot of support and prayers. That's why I want to say thank you to :

1. My parents always support and give me the best in my education.
2. Mrs. Yohanna Prasetio, my RnD mentor, helped in the completion process and always guided me in making this report.
3. Ms. Hilda Tjahjani Iskandar is the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar is the Head Director of Ottimmo International.

Surabaya, 5th April 2023

Timothy Davian Simatupang

EXECUTIVE SUMMARY

Serabi durian or Suradian is a food combination of durian flour, processed by durian seeds, with pancake ingredients. Durian seeds have benefits for body health. By using durian seeds as the main ingredient, consumers can feel the benefits and efficacy of durian seeds.

The process of making durian flour starts with collecting durian seeds and then washing the durian seeds that have been collected after drying them for a few minutes. After the durian seeds are dry, then steam them half-cooked. After the durian seeds are dry, mix them with the fermented tape, then wrap them in the banana leaves prepared earlier, wait about 2-3 days after the time is finished, then dry them in the sun.

Suradian, made from durian flour and other ingredients whose recipe has been approved by the panelists, has been tested by ten panelists with the test criteria of *sight, smell, texture* and *taste*, and the results of Suradian are approved.

The product selling price for a piece of suradian, based on product cost per piece of suradian Rp. 13.200,- and the margin 25 percent, is Rp. 15.500,- (fifteen thousand five hundred rupiah).

Keyword: *durian seed, durian flour, suradian, product selling price*

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