

**RESEARCH AND DEVELOPMENT FINAL PROJECT**

**PERSIMMON MOUSSE**



**BY**

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**OTTIMMO INTERNATIONAL**

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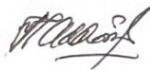
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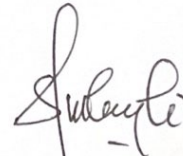
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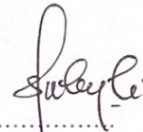
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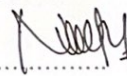
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Surabaya, 3 Mei 2023



(Ibni Kenaz)

## PREFACE

First of all, I want to give thanks to ALLAH Almighty, for his mercy and blessing so that I am able to complete my research and development report My intention in making this report. My intention in making this report was to be able develop unique and healthy product. One of the reason I made this product is because I want to make nutritious and healthy product that can be known by many people as an luxurious and healthy meal.

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

- 1) My parents who was always financially support me and always give the best for me.
- 2) Mrs Arya Putra as my Rnd mentor who helped in the completion process and always guided me in difficult matters in making this report.
- 3) Ms. Hilda Tjahjani Iskandar as the Head of Study Program at Ottimmo International.
- 4) Mr. Zaldy Iskandar as the Head Director of Ottimmo International.
- 5) My dearest partner cindi kartika wibowo who was always by my side in the high and low in my process
- 6) And last but not least I want to thank me, who wont break down at the very bottom of my life and who always stay high

Surabaya, 16 Maret 2023

Ibni Kenaz

## **EXECUTIVE SUMMARY**

Persimmon mousse is a mousse with persimmon as its main ingredient, persimmon has a lot of benefit in health such as to maintain eye health as an example. By using persimmon as the main ingredient to make the mousses, consumers can still receive the health benefit while eating a luxury meal.

Judging persimmon is full of healthy benefits, not many people want to eat it because persimmon has an astringent taste and unique texture when it's not ripe enough, that's why I wanted to create a solution so that everyone can eat this product without its astringent taste and receive a lot of the benefits that persimmon has.

***Keyword:*** Mousse, Persimmon, Healthy Mousse, Local Fruit

## TABLE OF CONTENTS

APPROVAL 1.....	i
APPROVAL2.....	ii
PLAGIARISM STATEMENT.....	iii
PREFACE.....	iv
EXECUTIVE SUMMARY.....	v
TABLE OF CONTENTS.....	vi
LIST OF TABLE.....	viii
LIST OF FIGURES.....	ix
CHAPTER 1.....	1
INTRODUCTION.....	1
1.1.    BACKGROUND OF STUDY.....	1
1.2.    THE OBJECTIVES OF THE STUDY.....	2
CHAPTER 2.....	3
PRODUCT OVERVIEW.....	3
2.1.    The Ingredients To Be Used.....	3
2.2    The Utensial Used During The Process.....	5
2.3    The Processing Product By Using Flowcharts.....	7
2.4    The Processing Product Method Using Picture.....	8
2.5    Revised Recipe.....	10
CHAPTER 3.....	11
NUTRITION AND FOOD SAFETY.....	11
3.1    Nutrition Fact Of The Finished Product.....	11
3.2 Food safety.....	11
CHAPTER 4.....	12
FINANCIAL ASPECT.....	12
<b>4.1 PRODUCT COST.....</b>	<b>12</b>
<b>4.2 FIXED COST.....</b>	<b>12</b>

<b>4.3 OVERHEAD COST</b> .....	12
<b>4.4 START UP COST</b> .....	13
<b>4.5 COST OF PRODUCTION</b> .....	13
<b>4.6 SWOT ANALYSIS</b> .....	14
<b>4.7 PROUCT COMPETITIVE ADVANTAGES</b> .....	14
CHAPTER 5 .....	15
CONSLUSIONS AND SUGGESTIONS .....	15
5.1. GENERAL SUMMARY OF THE END PRODUCT .....	15
5.2. SUGGESTION AND FUTURE DEVELOPMENT .....	16
5.3. BENEFIT OF STUDY .....	16
BIBLIOGRAPHY .....	17
APPENDIX .....	18
A. DESAIN & LOGO .....	18
SUPPLIER LIST .....	18
APPROVED SENSORY TEST .....	19
SCANNED APPROVED RECIPE .....	20
SENSORY ANALYSIS .....	21
CONSULTATION FORM .....	21



## LIST OF TABLE

Table 1. Nutrition Fact of The Finished Product .....	11
Table 2. Variable cost .....	12
Table 3. Fixed cost .....	12
Table 4. Over Cost .....	12
Table 5. Start Up Cost.....	13
Table 6. Cost Production.....	13

## LIST OF FIGURES

Figure 1. Persimmon .....	3
Figure 2. Egg White .....	3
Figure 3. Gelatine.....	3
Figure 4. Stevia Sugar .....	4
Figure 5. Citrit Acid .....	4
Figure 6. Cinnamon.....	4
Figure 7. Bowl.....	5
Figure 8. Hand blender.....	5
Figure 9. Measure cup.....	5
Figure 10. Pan .....	6
Figure 11. Spoon .....	6
Figure 12. The Processing Product by Using Flowcharts .....	7
Figure 13. Gelatine with cold water .....	8
Figure 14. Peel the persimmons and puree in a blender .....	8
Figure 15. Add citric acid, sugar and egg white .....	8
Figure 16. Shake well.....	9
Figure 17. Put in refrigerator.....	9
Figure 18. Nutrition Lable.....	11
APPENDIX	
Figure 19. Logo.....	18
Figure 20. Design .....	18
Figure 21. Approved Sensory Test.....	19
Figure 22. Approved Recipe .....	20
Figure 23. Sensory Analysis .....	21
Figure 24. Consultation Form .....	22