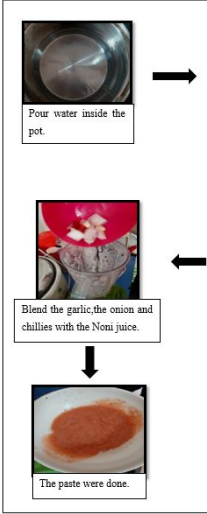




## BORANG INVENTORI PROJEK PELAJAR

PERKARA	MAKLUMAT INFORMATION
Program <i>Program</i>	DHF
Jabatan <i>Department</i>	PERLANCONGAN DAN HOSPITALITI
Semester/ Tahun <i>Semester/ Year</i>	LIMA
Tajuk Projek <i>Project Title</i>	TO STUDY THE POTENTIAL OF A NEW TASTE OF NONI BY MAKE FOOD PASTE
Jenis Projek <i>Type of Project</i>	INOVASI
Kategori Kluster Penyelidikan <i>Category/ research Cluster</i>	SAINS SOSIAL
Ahli Kumpulan <i>Group member</i>	1. NURFARHANAH BINTI ABDUL RAHIM 990504-01-5392 2. NURUL QAMARIAH BINTI ABU BAKAR 990918-01-6272 3. NUR AIMA SYAHIRA BINTI MOHD FAUZI 980331-11-5678 4. 5.
Penyelia <i>Supervisor</i>	NOR WAHIDA BINTI YAHAYA 870120-07-5082
Penyelia Bersama <i>Co-Supervisor</i>	
Abstrak <i>Abstract</i>	<p>This study was conducted to determine the acceptability of De 'Noni Paste in Merlimau that we tested at the Politeknik Merlimau Melaka.. This study is based on our objective, problem statement and our background. The objective of this study was to identify the level of acceptance of De 'Noni Paste .The course we created was to share the nutritional and the benefits of Noni or known as Morinda Citrifolia in Latin by producing De' Noni Paste.Data that we collected was analyzed on a scale that describes our usage by hedonic scale. The most important is M.citrifolia has 1001 benefits for users such as vitamins, substances such as xeronine, proxeronin, natural steriod, alizarin, sodium, scopoletin and so on.</p>

Keyword <i>Keyword</i> (max 5 word)	De' Noni Paste
Objektif Projek <i>Project Objectives</i>	<p>Therefore, objectives of this study are to:</p> <ul style="list-style-type: none"> <li>• To produce a food product.</li> <li>• To avoid waste because many people do not know about the presence of the Noni fruit and its benefits.</li> <li>• To determine nutrient content of the Noni fruit.</li> <li>• To protect and maintain the Noni fruit tree from extinction.</li> </ul>
Skop Projek <i>Project scope</i>	To study the potential of a new taste of noni

IP No		
Dapatan <i>Finding</i> (500 words max)	<p>This finding is relavent with the preview research by Noni fruit contains aorta that is active compound which stimulates the pineal to expend serotonin dan endorfin(morfin in the body) that is used for the main ingredient in therapy for drug user. Noni also contains antiseptic and antibacterial pathogen such as escherichia coli, salmonella and staphylococcus aureus”. (According to research from UGM university in 1992).</p> <p>The leaves can be eaten as vegetables or ulam. It is rich in vitamin A. According to Dr. Djoko maryono, a medical specialist internist and cardiologist at medical center Pertamina(RSPP) Jakarta and Dr. Anne Hirazu in test trials revealed that “they who a young is better to consumption Noni fruit. The fruit which was cook containing gum arabic and many types of glucose that has potency anti-tumor and stimulate the immune”.</p>	
Cadangan untuk kerja-kerja akan datang <i>Suggestion for future work</i> (500words)	<p>Based on reseacher’s opinion for and an improvement to create a new paste , the researcher suggest to using advanced technology for processing the paste . This is because it can fastend in processing. Lastly, reseacher want to make Morinda Citrifolia known by society that the fruit have 1001 nutrients inside and commercialize the fruit.t</p>	
Gambar berkaitan projek  <i>Picture related to project (700kb)</i>	 <p>Pour water inside the pot.</p> <p>Blend the garlic, the onion and chillies with the Noni juice.</p> <p>The paste were done.</p> <p>Diagram 3.1</p>	

		
Rating/Level	JABATAN	

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*Borang ini perlu diisi oleh pelajar dan dihantar kepada penyelia/ penyelaras projek dalam bentuk hardcopy dan softcopy (borang LAMPIRAN J) dan gambar hasil projek dalam format jpeg/bitmap) bersama laporan akhir dan hasil projek.*

