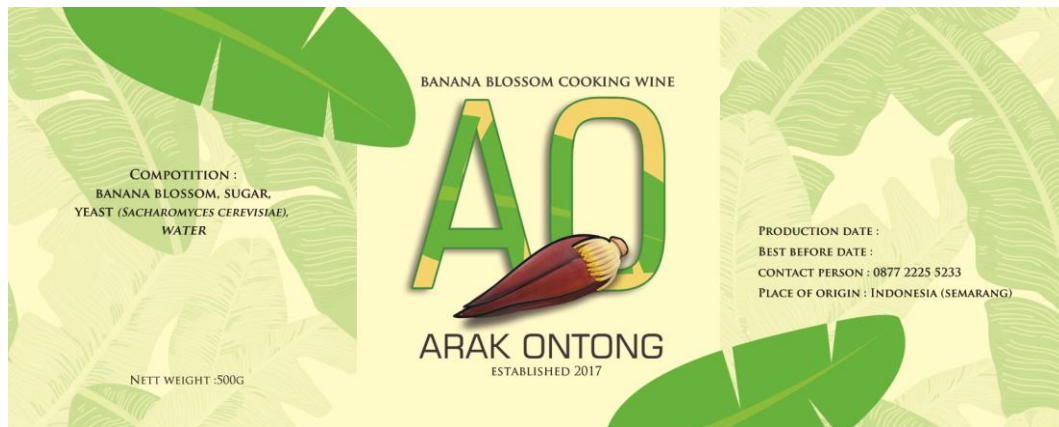


APPENDIX

1. Pictures of Attributes of Business



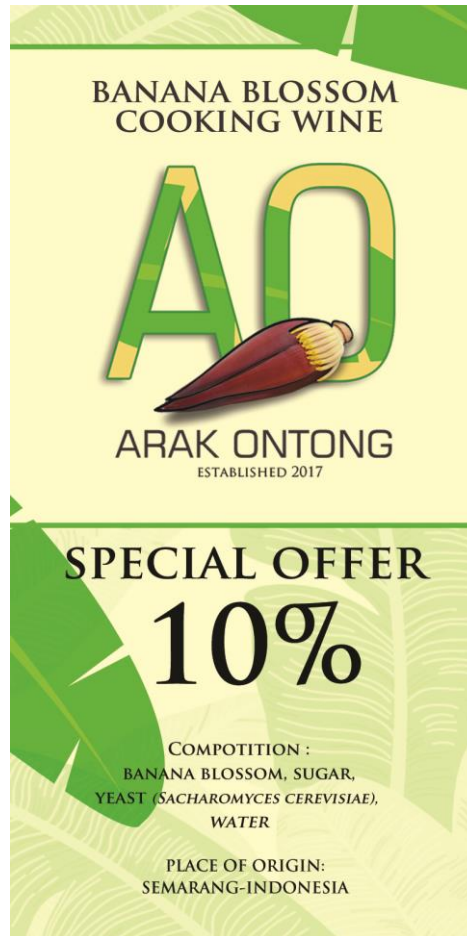
Picture 30 Logo Design



Picture 31 Packaging Sticker Design



Picture 32 Bottle Cap Sticker Design



Picture 33 Flyer Design

2. Justification cost of production

a. Overhead Cost

Material	Justification Usage	Qt	Cost (Rp) /item	Total (Rp)
Knife	Cut and trim the ingredients	1 pcs	15,000	15,000
Refrigerator	Store the ingredients	1 pcs	1,500,000	1,500,000
Gas Stove	Cook the banana blossom	1 pcs	200,000	200,000
3 kg gas	As a source of gas stove	2 pcs	25,000	50,000
Grater	Grate the banana blossom	3 pcs	80,000	240,000
Pot	Cook the banana blossom	2 pcs	150,000	300,000
Cleaning Tools	Clean the utensils after using	1 set	50,000	50,000
Wooden Spatula	Stir the ingredients	4 pcs	15,000	60,000

Strainer and Strainer Cloth	Strain the ingredients and the product	2 pcs	15,000	30,000
Plastic Container	Media to store the fermentation product in the fermentation area	10 pcs	50,000	500,000
Spoon	Take and stir the ingredients	3 pcs	3,000	9,000
SUB TOTAL (Rp)				2,954,000

b. Variable cost

Material	Justification Usage	Qt	Cost (Rp) /item	Total (Rp)
Banana Blossom	Main ingredient	70 kg	7,000	490,000
Granulated Sugar	Additional ingredient	21 kg	14,000	294,000
Dry Yeast	Additional ingredient	40 sch (@11 g)	4,000	160,000
SUB TOTAL (Rp)				944,000

c. Operational Cost

Material	Justification Usage	Qt	Cost (Rp) /item	Total (Rp)
Note Book	Note the in and out of money	1 pcs	10,000	10,000
Stationary	Supporting tool to note	1 set	10,000	10,000
Glass Bottle	Media to store the final product	200 pcs	3,000	600,000
Cartoon package		50 pcs	4,000	200,000
Water and Electricity			200,000	200,000
Purchasing ingredient	Accommodation		60,000	60,000
Distribution	Accommodation		60,000	60,000
SUB TOTAL (Rp)				1,140,000
TOTAL				4,038,000

3. Revision Recipe

Banana Blossoms Cooking Wine

(REVISION)

Elvia Christina D. / Fondant

Ingredients:

1000 grams peeled Banana blossoms

0.6% *Saccharomyces cerevisiae*

30% Sugar

Directions:

1. Shred the banana blossom roughly
2. Blanch the shredded banana blossoms in 30 seconds
3. Sift the banana blossoms. Let it cool
4. Sprinkle the starter (*Saccharomyces cerevisiae*) and sugar on the banana blossom. Mix well
5. Ferment it approximately 2 days
6. Extract the water of the first fermentation process
7. Add the starter to the extract
8. Ferment it for 2 days
9. Once the fermentation process is complete, sift the cooking wine
10. The banana blossoms cooking wine is ready to be used