

APPENDIX

1. Picture of Product and Attribute of Business



Picture 29. Character Design



Picture 30. Uniform Design



Picture 31. Website Layout Design

2. Fixed Recipe

Jack Bean Yogurt

Ingredients:

1. 200gr Jack bean
2. 600ml Drink water
3. 18gr Sugar
4. 120ml Skimmed milk
5. 40gr Plain yogurt
6. ¼ tsp Baking soda

Methods:

1. Soak the jack bean for 5 hours, then peel the peel and soak back the jack bean for 24 hours.
2. After soaking, rinse the jack bean and boil with baking soda for 10 minutes. This process is done to remove odors and use medium heat.
3. Rinse the jack bean, mix the jack beans with water and blender until smooth and mixed evenly.
4. The jack bean filters so that the water and fiber are separated.
5. Grab water of jack beans, put on a saucepan and mix with milk and sugar. Boil by using low heat for 30 minutes.
6. After that, chill the jack beans until the temperature is the same as the room temperature.
7. After that, weigh jack beans as much as 200ml and mix it with plain yogurt until evenly distributed. Place it in a glass jar, cover it tightly and place it in a dark room with room temperature for 24 hours.
8. After that, grab the jack bean yogurt and place the refrigerator. After that, yogurt is ready packed and consumed.