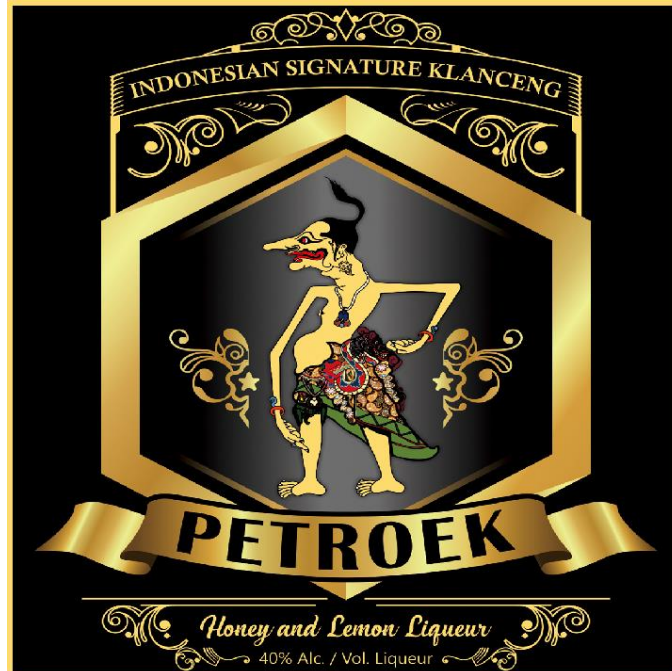


APPENDIX

1. Logo

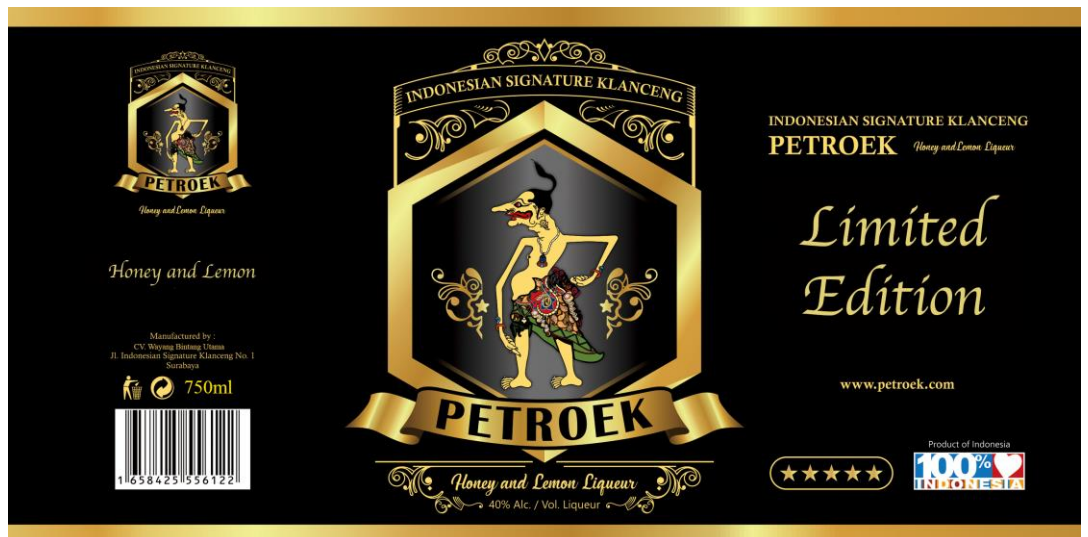


2. Packaging



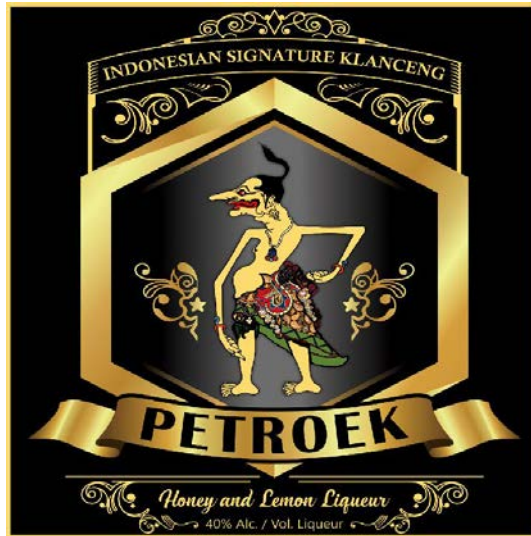


3. Label



PETROEK

(Indonesian Honey Lemon Liqueur)



Ingredients :

***Arak Tegal :**

- 2 kg Beras ketan
- 8 kg Sugar
- Turbo Yeast
- 25 L Water
- Klanceng honey
- Lemon

How to make :

1. Mix beras ketan , sugar , yeast and water together in a 25 liter jerry can , mix well
2. Keep it in the 30 C room temperature for 1 month (notes : the jerry can , should be installed an air lock ; must be frequently checked)
3. Put in the mixture into a distillation machine
4. Repeat the distillation method 3 times
5. And then pour the arak into an airtight bottle , save the arak for 1 week
6. Mix the arak with klanceng honey and lemon in a glass jar, and resting for 3 days
7. And the liqueurs are ready to be packed