

## APPENDIX

### 1. Picture of Product and Attributes of Business



Picture 1.1 Dragon Fruit Jam



Picture 1.2 Logo



Picture 1.3 Tag

## Dragon Fruit Jam

### Ingredients:

- 500gr Dragon Fruit, cut
- 50gr Stevia Sugar
- 5tbsp Lime or Lemon Water

### Methods:

1. Sterilize the jar by boiling it in the boiling water.
2. In the sauce pan, put the pieces of dragon fruit and cook it in low heat until it becomes watery. (more or less 10 minutes).
3. Put stevia sugar and lime or lemon water, cook and stir it.
4. Smash the dragon fruit until it becomes mushy.
5. When the jam texture is slowly becoming thick, use high-heat to boil the jam.
6. Drain the sterilized jar, put the jam inside and let it cools down.