

## APPENDIX

### LOGO AND PRODUCTS



### ORIGINAL RECIPE OF CILEMBU SWEET POTATO

#### Ingredients

- 4 pieces Ubi Cilembu
- 3 cup water
- ½ cup Sugar
- 100gr Milk
- 1 tbs Maizena Flour

#### Methods

- Steam Ubi Cilembu until soft , crush the Ubi Cilembu.
- Prepare Teflon , then put milk and sugar into Teflon.
- Put the steamed Ubi Cilembu and mix until soft.
- Put the maizena's liquid into mixture.
- Wait until the mixture thicken.

- **Put the jam in a jar of glass and wait around 6 hours in room temperature.**