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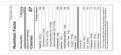
APPENDIX

Appendix 1. DESIGN AND LOGO OF PACKAGING



Picture 16. Logo

Mimesa



Picture 17. Label



Picture 18. Packaging

Appendix 2. SUPPLIER LIST

1. Fuji Apple

The Fuji Apple is from Hokky Supermarket Graha Family, located at Jl. Plaza Graha Family Geofield, Surabaya

2. Red Dragon Fruit

The Red Dragon Fruit is from Hokky Supermarket Graha Family, located at Jl. Plaza Graha Family Geofield, Surabaya

3. Sunkist Orange

The Sunkist Orange is from Hokky Supermarket Graha Family, located at Jl. Plaza Graha Family Geofield, Surabaya

4. Ginger

The Ginger is from Pasar Kendung, located at Jl. Kendung No.5, Surabaya

5. Jelly Powder

The Jelly Powder is from Alfamart, located at Jl. Raya Sememi, Surabaya

6. Instant Stevia

The Instant Stevia is from Hokky Supermarket Graha Family, located at Jl. Plaza Graha Family Geofield, Surabaya

7. Cornstarch

The Cornstarch is from Hokky Supermarket Graha Family, located at Jl. Plaza Graha Family Geofield, Surabaya

8. Honey

The Honey is from Hokky Supermarket Graha Family, located at Jl. Plaza Graha Family Geofield, Surabaya

9. Water

The Water is from Alfamart, located at Jl. Raya Sememi, Surabaya

10. Baking Paper

The Baking Paper is from ToBaKu, located at Jl. Raya Dukuh Kupang No.57A, Surabaya

11. Plastic

The Plastic is from Pasar Kendung, located at Jl. Kendung No.5, Surabaya

12. Sticker

The Sticker is from Metropolis Printing, located at G-Walk Jalan Ruko Taman Gapura Blok A No.8, Surabaya

13. Glass Jar

The Glass Jar is from Shopee online shop HS Packaging, Surabaya

Appendix 3. SCANNED APPROVED RECIPE

Recipe Name : Putri Malu Candy : 15 - 20 pcs Main Ingredients : 30g Putri Malu Leaves and 40g Putri Malu Root Ingredients • 15g Ginger • 500mL Water • 255g Fuji Apple · 15g Jelly Powder • 320g Red Dragon Fruit • 16g Instant Stevia • 310g Sunkist Oranges 55g Honey Method 1. Wash all the ingredients that will be used 2. Peel the apple, remove the skin for later use, cut the apple into several pieces 3. Before cutting the Sunkist oranges, first set aside the zest from the skin, cut the Sunkist, and then squeeze it to take only the water 4. For dragon fruit, clean the protruding skin, peel and set aside the skin, then cut the skin and flesh into several pieces 5. Prepare water to boil the roots, the leaves of the putri malu along with the ginger, dragon fruit peel, and Sunkist zest. Boiled until boiling 6. When it boils, strain and set aside the cooking water 7. Next, half the boiled water is used to blend apples, dragon fruit, and Sunkist juice. Blend until smooth 8. If it is smooth, strain and drain 9. Re-mix the boiled water and the results of the blender 10. Add honey, stir until everything is mixed 11. Pour the jelly powder into the pan then add all the liquid that has been mixed earlier 12. Cook until boiling, immediately turn off the heat. Pour into the box mold. 13. Wait for it to cool, put it in the chiller 14. When it has become jelly, cut into large cubes (approximately 15 - 20 pieces) 15. After that pet dry jelly, arrange it neatly along with the peeled apple skin 16. Put in the hydration device at a temperature of 60 degrees Celsius for 12 - 13 hours 17. If it feels chewy, set aside. While the apple skin becomes dry 18. Puree the skin of a hydrated apple into a powder, then mix it with stevia 19. Coat the candy (the result of the jelly earlier) into the powder mixture 20. Candy is ready to eat

Picture 19. Approved Recipe (Page 1)

Student Name : Bella Rosalia

Advisor Name : Gilbert Hadiwirawan

Date & time of submission : 31 Warch w | 08.45 type.

RECIPE BACKGROUND (50 – 100 WORDS)

My goal in making this candy product is to create a product that is new and beneficial for health.

Especially can help relieve cough, flu, or insomnia. With the addition of fruit, this product can also help provide fiber for our bodies. With the uniqueness of using the roots and leaves of the Putri Malu plant, this is a good product and no one has made it yet. This plant is a wild plant that can indeed be used as herbal medicine. Because it aims to be a candy that can help relieve

APPROVAL TABLE (filled by advisor)

coughs, flu, or insomnia, therefore I try to use all ingredients with natural ingredients. But unfortunately, this product is not recommended for children under 2 years and pregnant women.

CHECK LIST	POINTS	APPROVAL	
WASTE MANAGEMENT	20		
PROCESSING METHOD	20	/	
UNIQUE INGREDIENTS	20	V	
PRODUCT OUTLOOK	20	X	
HEALTH & NUTRITION	15	V	
NEW MODIFICATION	5	V	
TOTAL	and the News	80	

^{*}approval min. 50 points

NOTES (filled by advisor)	Aprove			
*** *** *** *** *** *** *** *** *** *** *** *** *** *** *** *** *** *** ***				
*** ***	***************************************			

Picture 20. Approved Recipe (Page 2)

Appendix 4. Sensory Test



CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE

: 20 May 2022

NAME

: Bella Rosalia

NIM

: 2074130010049

PRODUCT : Putri malu candy

ADVISOR : Gilbert Yanuar Hadiwirawan, A.Md. Par

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	1	X	X	X	X
Panelist 2	1	1	X	1	1
Panelist 3	1	1	X	X	X
Panelist 4	1	1	1	X	1
Panelist 5	V	X	X	X	X
Panelist 6	1	1	1	1	1
Panelist 7	1	1	X	1	1
Panelist 8	1	√	X	1	- 1
Panelist 9	X	1	X	X	Х
Panelist 10	1	1	X	1	1

NOTES

- Kurang manis
- Terlalu banyak tepung pelapis. Gula saja
- · Lebih mirip turkish delight. Kurang kering
- Taste too fkoury, texture not candy like, too soft and gelatinous, taste too sweeting.

Picture 21. Sensory test

Appendix 5. Consultation form

