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# APPENDIX

## Design and Logo of Packaging



*Figure 28 Design and Logo of ginger pudding*



*Figure 29 Design overall of the product*

### **Supplier List**

- **Ginger**

Ginger was bought at Jl. Manyar Kertoarjo 8/39, Kec. Mojo, Kota Surabaya, Jawa Timur 60285

- **Milk**

Milk was bought at Jl. Manyar Kertoarjo 8/39, Kec. Mojo, Kota Surabaya, Jawa Timur 60285

- **Sugar**

Sugar was bought at Jl. Manyar Kertoarjo 8/39, Kec. Mojo, Kota Surabaya, Jawa Timur 60285

## Scanned Approved Recipe

Recipe Name : Ginger pudding  
Yield : 1-2 portion  
Main Ingredients : 20 grams ginger

Ingredients:

- 1 tbsp sugar
- 20 grams of ginger
- 200 ml pasteurized milk

Method:

- Peel the ginger
- Cut the ginger into several pieces
- Put the ginger into the cheesecloth
- Start to squeeze it until the ginger water comes out
- Put the ginger water into the bowl
- Start warming the milk until reaching 70 c
- Then put the sugar at the end of the process (warming the milk)
- Pour the milk to the bowl that has ginger water inside
- Don't stir and wait until 15 minutes by closing using the lid
- After 15 minutes, the ginger pudding is ready to serve

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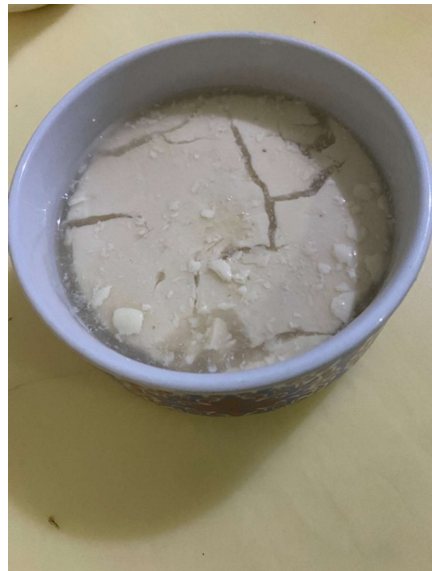
### Recipe Background (50-100 words):

The reason I choose to make ginger pudding because I loves eating pudding in general. So that I manage to make a new product by combining ginger water and pasteurized milk to become ginger pudding without using agar powder and jelly powder. Ginger has many benefits to the body which are, it can lower cholesterol, relieves indigestion, keeps your mouth healthy, it reduces the risk of heart disease, helps prevent diarrhea, helps to relieves nausea, relieves cough and etc. so that by consuming ginger pudding your body will feel warm and has healthy sign for the body.

Figure 30 Scanned approved recipe



*Figure 31 Result of storing ginger pudding in refrigerator*



*Figure 32 Result of storing ginger pudding in room temperature*

## Consultation Form



Akademi Kuliner & Patiseri  
**OTTIMMO**  
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**CONSULTATION FORM**  
RESEARCH AND DEVELOPMENT  
FINAL PROJECT

Name  
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No	Date	Topic Consultation	Name/ Signature
1	09/07	Chapter 3 (Crens)	[Signature]
2	09/01	Abstract (Hilda)	[Signature]
3	09/07	Logo Discussion (Hilda)	[Signature]
4	09/26	Chapter 4 (Hilda)	[Signature]
5	09/30	Product & Chapter Packaging 2 (Hilda)	[Signature]
6	10/07	Chapter 4 (Hilda)	[Signature]

No	Date	Topic Consultation	Name/ Signature
7	09/05	Chapter 3 <sup>Clina</sup> (Henri)	[Signature]
8	09/28	Nutrition Fact (Henri)	[Signature]
9	10/10	Chapter 4 (Fixed cost, variable cost) BEP (Hilda)	[Signature]
10	<del>11/10</del> 18/10	Final Report ACC RND (Jenny)	[Signature]
11	27/10	RND REVISION Final (Pahlia)	[Signature]
12	27/10	RND REVISION Final (Novi)	[Signature]