APPENDIX

Appendix 1. Packaging Design

Figure 44. Packaging Design (Personal Documentation, 2020)

Figure 45. Label on the Pack (Personal Documentation, 2020)

Appendix 2. Supplier List
1. Young Jackfruit, Vegetables, Totole

The young jackfruit and vegetables for making the vegetable stock will be bought from Fresh Market Citraland located at Jl. Taman Puspa Raya, LidahKulon, Kec. Sambikerep, Kota SBY, JawaTimur 60217
2. Vegan Poultry Seasonings
All ingredients for the author homemade poultry seasonings will be bought from
https://shopee.co.id/wahdainur

3. Nutritional Yeast
The nutritional yeast will be bought from :https://shopee.co.id/Nutritional-Yeast-100g-i.21802175.1590742694

4. Silken Tofu, Tapioca Starch, Water
The silken tofu and tapioca starch will be bought from Pelangi Mini Market that is located at Ruko Taman Gapura Blok F No. 19-20, Jl. Sentra TamanvGapura, Sambikerep, Lontar, Kota Surabaya, JawaTimur 60217

5. Orgran Egg Replacer
The orgran egg replacer will be bought from https://shopee.co.id/product/21802175/4910555197

6. Primera Panko Breadcrumbs
The breadcrumbs will be bought from http://primera52.co.id/id/tepung-roti-primera-panko/

7. Packaging
The thinwall box will be bought from https://shopee.co.id/Kotak-Makan-Bening-Box-Bening-Kotak-Bening-Thinw all-1000ml-i.11312331.2887643120

8. Sticker
The sticker will be printed at Spectrum Darmo that is located at Raya Darmo Permai II Street No.56, Pradahkalikendal, Dukuhpakis, Surabaya City,East Java 60187.
Appendix 3. Product Logo

Figure 46. Product Logo (Personal Documentation, 2020)
Frozen Chiken Wings from Jackfruit, Soy skin, Cauliflower (Chickfruit)

Yield: 1 pack (7pcs)

280g jackfruit
1 medium cauliflower
Vegan chicken stock
Vegan poultry seasoning
1 1/2 cup Water
2 tbsp silken tofu
2 tbsp mung bean starch
1 tsp water
Soymilk

Methods:
1. Clean the jackfruits
2. In a pot combine chicken stock, seasoning, and jackfruit. Bring the stock to boil then cook on medium for 10 minutes. Turn the heat to low, cover the pot and cook for another 10 mins or until the liquid has been absorbed
3. In a bowl mix tofu and starch then combine with the jackfruit.
4. Cut the whole cauliflower into quarters, slicing from the stem to the florets of the cauliflower - keep the stem attached to the florets as this is what will be the 'bone' and also hold onto the flesh of the jackfruit. Cut off the majority of the florets of each cauliflower quarter to get the basic shape of a drumstick.
5. On a clingwrap, put the cauliflower bones and jackfruit mixture. Wrap the clingwrap around the jackfruit flesh, leaving the stem of the cauliflower exposed, and twist the clingwrap until it wraps around the flesh tightly. Place the drumsticks in freezer for at least an hour to firm up.
6. In a saucepan heat the soy milk until a thin skin forms, use the soy skin to wrap the drumstick

Serving method: can be eaten alone or with rice

Health benefit:
- Improves Immunity. Jackfruit contains a high amount of vitamin C and antioxidants which helps boost immune system
- Improves Digestion because Jackfruit is rich in two kinds of fibers- soluble and insoluble.
- Prevent cancer because Jackfruit is rich in antioxidants, phytonutrients and flavonoids. The presence of these antioxidants eliminates the toxins produced by the body
- Lower blood pressure because Jackfruit contain potassium
- Enhances Vision because Jackfruit rich in vitamin A that provides a healthy nutrition for our eyes.
- Helps control asthma because Jackfruit help eliminating free radicals that produced in the body due to the pollution which leads to asthmatic attacks

Name : Gabriella Alicia Joewono - Verona (Marzipan) 1874130010088
Date of submission: 5/02/2020
Student's signature

R & D PROJECT
NEW PRODUCT
APPROVED
Name: Gabriela, Alice J.
Student Number: 18741360.00088
Class: Verona - Marzipan

Consultation Form
Research and Development
Final Project

Study Program of Culinary Art
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