

APPENDIX

Appendix 1. Packaging Design

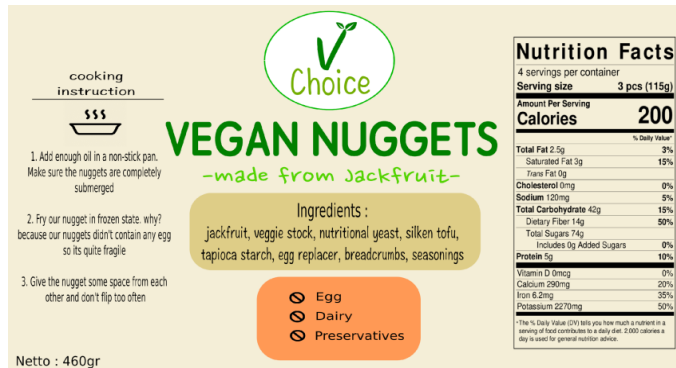


Figure 44. Packaging Design (Personal Documentation,2020)



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](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](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 Chicken Wings from Jackfruit, Soy skin, Cauliflower ^{new} (Chickfruit)

Yield : 1 pack (7pcs)

280g jackfruit
1 medium cauliflower
Vegan chicken stock
Vegan poultry seasoning
1 ½ cup Water
2tbsp silken tofu
2tbsp mung bean starch
1 tsp water
Soy milk

OK

Not Commercial
Unique Ingredients
Healthy
Complex processing

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

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Date of submission : 5/02/2020

Student's signature


Alicia





Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

**CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT**

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Class : Verona - Marzipan

**STUDY PROGRAM OF CULINARY ART
ACADEMI KULINR & PATISERI
OTTIMMO INTERNASIONAL**

No	Date	Topic Consultation	Name/ Signature
1	11/3/20	Product review nutrition fact fact	Pr gillman
2	16/3/20	texture, process	Pr gillman
3	12/5/20	Product process.	Pr gillman
4	28/5/20	product process	Pr gillman
5	30/5/20	Product process	Pr gillman
6	3/6/20	Product notes	Pr gillman
7	4/6/20	Product process	Pr gillman

No	Date	Topic Consultation	Name/ Signature
8	12/6/20	Product process	Pr gillman
9	28/6/20	Nutrition facts	Pr gillman
10	3/7/20	Report paper	Pr gillman
11	5/7/20	Revisi: 1	Pr gillman
12	7/7/20	Revisi: 2	Pr gillman
13	8/7/20	Revisi: 3	Pr gillman
14	11/9/20	Revisi: 4	Pr gillman
15	16/7/20	Final Revision	Pr gillman