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## Appendix



### A. Packaging Design (9x15)



### B. Logo Design



No	Date	Topic Consultation	Name/ Signature
1	05/06	Penyusunan laporan dan teknik penulisan	
2	17/07	Preface dan chapter 1	
3	19/07	Table of content dan chapter 1-3	
4	23/07	Flowchart, perbaikan chapter 1	
5	24/07	Perbaikan chapter 2-3	
6	26/07	Tatanan penulisan dan Objectives	
7	30/07	Chapter 4-5	

No	Date	Topic Consultation	Name/ Signature
8	03/08	Nutrition facts, financial aspects	
9	07/08	Perbaikan chapter 4-5	
10	09/08	Executive Summary dan Conclusion	

Fish Bone Energy Bar  
(FIBE ENERGY BAR)

Yesiska Layono  
1674130010030  
Naples

For 4 servings

Ingredients :

FISH BONE POWDER

- 20gr Fish Bone
- 20gr ginger
- 5gr pepper
- 5gr five spice
- 5gr coriander
- 5gr palm sugar
- 10gr salt

HEALTHY ENERGY BAR

- 45gr fish bone powder
- 80gr rolled oat
- 15gr red beans, grinded
- 15gr sunflower seed
- 50gr pumpkin seed, baked in the oven 180C for 30 minutes
- 15gr red rice, grinded
- 20gr chopped peanut
- 10gr ginger, minced
- 10gr garlic, minced
- 100ml milk

Instructions :

FISH BONE POWDER

- Scrape fish bone from fish meat
- Boil in a pressure cooker for 1 hour with ginger
- Sun dry fish bone for 2 days until dry
- Grind dried fish bone in the grinder with remaining ingredients

HEALTHY ENERGY BAR

- Grease pan. Preheat oven to 180C
- Mix ingredients
- Bake in the oven for 30 minutes until golden brown on top.
- Remove and cut per portion size, wrap in plastic wrap

