

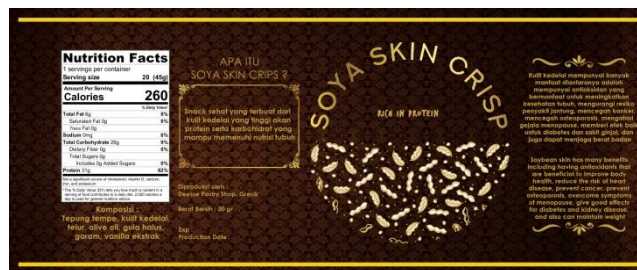
APPENDIX

A. LOGO



Picture 45. Logo Product

B. FOOD LABEL



Picture 46. Mini Packaging (Nett: 30 grams)



Picture 47. Normal Packaging (Nett: 45 grams)

C. PACKAGING DESIGN



Picture 48. Normal Packaging (Nett: 45 grams)



Picture 49. Mini Packaging (Nett: 30 grams)

D. LIST OF SUPPLIER,PACKAGING,AND SUPPORTING MATERIAL

- ➔ Tempe Andjangsono (Tempe producer,Gresik)
- ➔ Toko Bahan Kue Gresik,Surabaya.
- ➔ Tahu Producer (Gresik,Surabaya)

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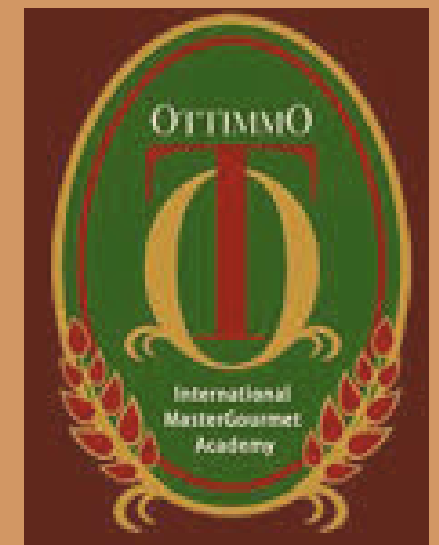


RESEARCH AND DEVELOPMENT FINAL PROJECT

"SOYA SKIN CRISP"

(Healthy Snack In High Protein And Carbohydrates Contained From Processed Soybean Skin Waste For All Consumers)

BY: SRI DEWI SEKARWANGI



ABSTRACT

“Soya Skin Crisp” is a healthy snack that made from soybean skin waste and tempe flour which is high in protein . To provide local flavor and a new look in developing traditional Indonesian foods, namely tempe and utilize waste of soybean skin.

BACKGROUND

The large amount of tempe production in Indonesia results in large yields of soybean skin,. Regarding waste problems, here will discuss about one of the processing of soybean skin waste into a snack. Many people think that soybean waste does not have any nutrients, even though this waste content is higher than the soybean seeds themselves.

CONCLUSION

“Soya Skin Crisp” began to be produced to deal with soybean skin waste and prioritize Indonesian food, namely tempe. two main ingredients that contain high protein and other nutrients that have many good effects on health. aims to provide healthy snacks options to start a healthy life.

Nutrition Facts

1 servings per container	
Serving size	20 (45g)
Amount Per Serving	
Calories	260
<small>% Daily Value*</small>	
Total Fat 6g	8%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 26g	9%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 31g	62%
<small>Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium</small>	
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

OBJECTIVE

- Recycle soybean skin waste
- To change lives with the consumption of healthy snacks
- Creating a new product that has never existed before
- As a role in loving domestic products such as tempe

METHODOLOGY

1. Mix all the ingredient in a bowl
2. Shape it into round thin layer using spatula or circle template
3. Bake around 10 minutes at 175`C
4. When its done, take out from oven and leave it about 30 seconds and scrape it gently
5. Storage it in box container to keep the crispiness
6. Ready to eat

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Examiner 2 : Chef Sagita Asih Aldris
Examiner 3 : Chef Albert Aldo Kurniawan