APPENDIX

Appendix 1. Packaging Design



Picture 46. Healthy Sausage Packaging (Personal Document, 2019)

Appendix 2. Supplier List

- a) Water Spinach and Turi Flower
 I bought the vegetables in Mulyorejo Traditional Market
- b) <u>Spices and Herbs</u>
 <u>Herbs ans spices bought in Superindo Jl. Kenjeran no. 564-572</u>
- c) Ground Chicken
 Herbs ans spices bought in Superindo Jl. Kenjeran no. 564-572
- d) <u>Packaging</u>
 <u>Packaging bought in Rumah Plastik is located at Jl.Ngagel Jaya Utara</u>

 No.131, Barata, Kec.Gubeng, Kota Surabaya

e) <u>Vacuum Sealer</u> https://shopee.co.id/product/39893565/1490662915?v=36c&smtt=0.0.3

f) Casing Sausage https://www.tokopedia.com/busanamuslim83/casing-sosiskulit-sosis-kolagenwarna-clear-p154m-d1845mmhalal?utm_campaign=Product%20Share&utm_source=ios&utm_medium=Share & branch_match_id=687545259346816983

Appendix 3. Product Logo



Picture 47. Logo of Healthy Sausage



Picture 48. Product Label



NAME

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CLASS

Fondant

VEGETABLE SAUSAGE FROM TURI FLOWER AND WATER SPINACH FOR EYES HEALTH

Revisi

INGREDIENTS

200gr of water spinach

10gr of salt

100gr of turi flower

6gr of coriander powder

8gr of garlic powder

60gr of wheat flour

1 of egg white

20gr of ground chicken

6gr of black pepper

STEPS

- 1. Wash until clean water spinach and turi flower.
- 2. Cut the water spinach and take only the leaves.
- 3. Heat the water until boiling and give a pinch of salt.
- 4. Put the water spinach into boiling water and wait until it is half done. Do the same way for the turi flower.
- 5. Add all the spices into the ground chicken. Mix them well.
- 6. Cut into small the water spinach and turi flower.
- 7. Mix the water spinach and turi flower with the ground chicken.
- 8. Add the egg white and wheat flour. Mix them well.
- 9. Add the meat into piping bad and stuff the meat into natural casings. Knot the other end of the casing tightly once there is about 2 inches left dangling. Prick the casing to remove the air.
- 10. Cook the sausage with boiling water and small heat for about 1hour.
- 11. Drain the sausage and put it in ice water
- 12. Lift and drain the sausage.
- 13. If the sausage don't want to consumed immediately, put it in the freezer.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 8 March 2019 Mallery Henri	DATE: 12 March 2019 SEKAR	DATE: APPROVED



RESEARCH AND DEVELOPMENT FINAL PROJECT

HEALTHY SAUSAGE



[VEGETABLE SAUSAGE FROM WATER SPINACH AND TURI FLOWER FOR HEALTHY EYES]

BY: EMILIA CHOVIFAH RAMADHANA



ABSTRACT

Vegetables Sausages is a product of healthy sausage that made out of Water Spinach and Turi Flower. It has a lot of benefit in health condition. Loaded with disgestible nutrition and vitamins making the sausage more healthier for everybody to consume. It is known to help in preventing various diseases.

BACKGROUND

Water spinach is a powerhouse of nutrients that benefit your body as well as your skin and brain. It contains abundant quantities of water, iron, vitamin C, vitamin A and other nutrients and can be eaten cooked or raw. Turi Flower have alot of benefit like treating thrush, drug sore throat,

turi flowers can be used as a cure thrush. These benefits can be obtained by wringing bark turi flowers that have been washed into the water. Then use water remasa the Turi flower stems to rinse. These benefits can also be obtained by drinking boiled water from the stem bark of turi flowers

L. Washing the ingredients

- 2. Chap the ingredients
- 3. Mix all the ingredients
- 4. Put in the sausage casing
- 5. Cook in the oven
- 6. Packaging

CONCLUSION

- 1. Water spinach and turi flower can be the based of sausage
- 2. Not using any MSG
- 3. The price of the main ingredient is easily to get and the price is affordable.
- 4. Must be stored properly to maintain the hygiene

	cts
8 servings per container	
Serving size	(50g)
Amount Per Serving	4 -
Calories	15
9/	6 Daily Value
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 5mg	0%
Total Carbohydrate 377g	137%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 1g	2%
Not a significant source of vitamin D, calcium, iro	on, and

Examiner I Ir. Adianus Rulianto Utomo Examiner II Chef Sagita Asih Aldris Examiner III Chef Albert Aldo Kurniawan

day is used for general nutrition advice.



FORM CONSULTATION RESEARCH AND DEVELOPMENT FINAL PROJECT

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STUDY PROGRAM OF CULINARY ART OTTIMMO INTERNATIONAL MASTERGOURMET ACADEMY SURABAYA

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PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

On this statement, I am ready to bear the risk/any sanctions imposed to me in accordance with applicable regulations, if in the future there is a breach of scientific ethics, or you have a claim against the authenticity of my work.

Surabaya, 20 Agustus 2019

Emilia Chovifah Ramadhana