APPENDIX

1. Packaging Design

Figure 19. Final Product (Back)  
Figure 20. Final Product (Front)
2. Logo Product

![Figure 21. Sticker Logo Front](image1)

![Figure 22. Sticker Logo Back](image2)
TITLE
FERMENTED BEET AND LEMON JUICE FOR DETOX AND HEALTHY LIVER

INGREDIENTS :
1 kg Beetroot
5 liters Water
3 Lemon sliced
15 gr Salt
100 ml Simple Syrup

STEPS :
1. Sterilize all the tools
2. Chop the beetroot into square, and sliced the lemon
3. Put in on Sterilized glass jar, put in the water, and add the salt then leave it for 2 days
4. Strain the juice from the beetroot
5. Put in the beetroot juice in to airtight bottle then add simple syrup
6. Leave it for around 1 week for fermentation. After 1 week, it is ready to drink.
CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT

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Class: MARZIPAN - FLORENCE

STUDY PROGRAM OF CULINARY ART
ACADEMI KULINR & PATISERI
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RESEARCH AND DEVELOPMENT FINAL PROJECT

FREESIA
FERMENTED BEET AND LEMON JUICE
FOR HEALTHY DIGESTIVE SYSTEM AND HEALTH BOOST
MADE BY : YERIMIA LAYONO, S.E.

~ ABSTRACT ~
WITH INCREASING MARKET DEMAND FOR HEALTHY PRODUCT
THIS RESEARCH IS FOR SUPPLYING THE DEMAND FOR SUCH PRODUCT
WHILE NOT ONLY AS NATURAL TREATMENT
BUT ALSO AS HEALTH IMPROVEMENT PRODUCT

~ METHOD ~
1. Preparation (Sterilize and cut ingredient)
2. Fermentation (2-3 days fermentation)
3. Filtering (Separate the beetroot extract)
4. Maturing (1-3 weeks maturing)

~ Conclusion ~
As alternative from normal beetroot juice
with additional benefit from fermentation process
this healthy drink can be consume on daily basis
to improve health