

2. Logo Product



Figure 21. Sticker Logo Front

INFORMASI NILAI GIZI NUTRITION FACT	
Takaran Saji / Serving Size : 250 ml Jumlah Sajian Per Kemasan : 4	
JUMLAH PER SAJIAN / AMOUNT PER SERVING	
Total Energi / Total Calories : 42 kkal Energi Dari Lemak / Calories From Fat : 0 kkal	
	AKG%
Carbohydrate	11 gr
- Fiber	2 gr
- Sugar	9 gr
Protein	2 gr
Calcium	2%
Iron	6%
Vitamin A	1%
Vitamin C	6%
Komposisi / Ingredients : Water, Beetroot Extract, Lemon Extract, Fructose Syrup, Salt	
Keep the temperature below 8°C Produced by : PT. Freesia Indonesia	
Produce Date : 07 August 2019 Best Before : 07 February 2020	

Figure 22. Sticker Logo Back



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

NAME : YERIMIA LAYONO
STUDENT ID : 1774130010062
CLASS : MARZIPAN

TITLE :

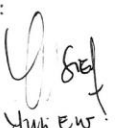

FERMENTED BEET AND LEMON JUICE FOR DETOX AND HEALTHY LIVER

INGREDIENTS :

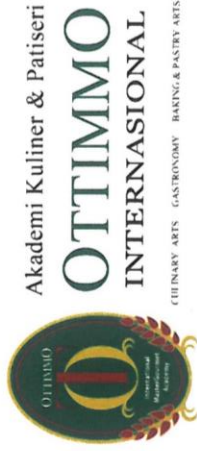
- 1 kg Beetroot
- 5 liters Water
- 3 Lemon sliced
- 15 gr Salt
- 100 ml Simple Syrup

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.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE:  Yuki E.W.	DATE: 18 February 2019  SEKAR	DATE:








R&D PROJECT
APPROVED!
(A New Product)




**CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT**

Name : YERIMIA LAYONO
Student Number : 174130010062
Class : MARZIPAN - FLORENCE

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

No	Date	Topic Consultation	Name/ Signature
1	25-01-2019	Konsultasi dan diskusi mengenai RnD	
2	01-02-2019	Konsultasi Resep	
3	08-02-2019	Konsultasi produk dan Judul	
4	15-02-2019	Konsultasi produk akhir - App ✓ - Lembar	
5	31-01-2019	FERMENTATION	 NIA R. MP
6	31-07-2019	REVISI PENULISAN PAPER	
7	2-08-2019	REVISI GAMBAR DAN PENULISAN	

No	Date	Topic Consultation	Name/ Signature
8	5-08-2019	REVISI PAPER AKHIR	

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



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