

APPENDIX

Appendix 1. Packaging Design



Picture 1 Old Man Harry's Packaging (Personal source,2019)

Appendix 2. Supplier list

1. Barley

The Barley that we bought as our main ingredients is from Puncak Permai Modern Market. Jl. Raya Darmo Permai III, Sukomanunggal, Kec. Sukomanunggal, Kota SBY, Jawa Timur 60189. *Toko Aseng*

2. Tempeh Yeast Starter

The Tempeh Starter that we use, are bought in online shop

https://www.tokopedia.com/belanja-pintar/ragi-tempe-raprima?trkid=f%3DCa0000L000P0W0S0Sh%2CCo0Po0Fr0Cb0_src%3Dsearch_page%3D1_ob%3D23_q%3Dragi+tempe_bmexp%3D45_po%3D2_cati_d%3D2770_bmexp%3D45

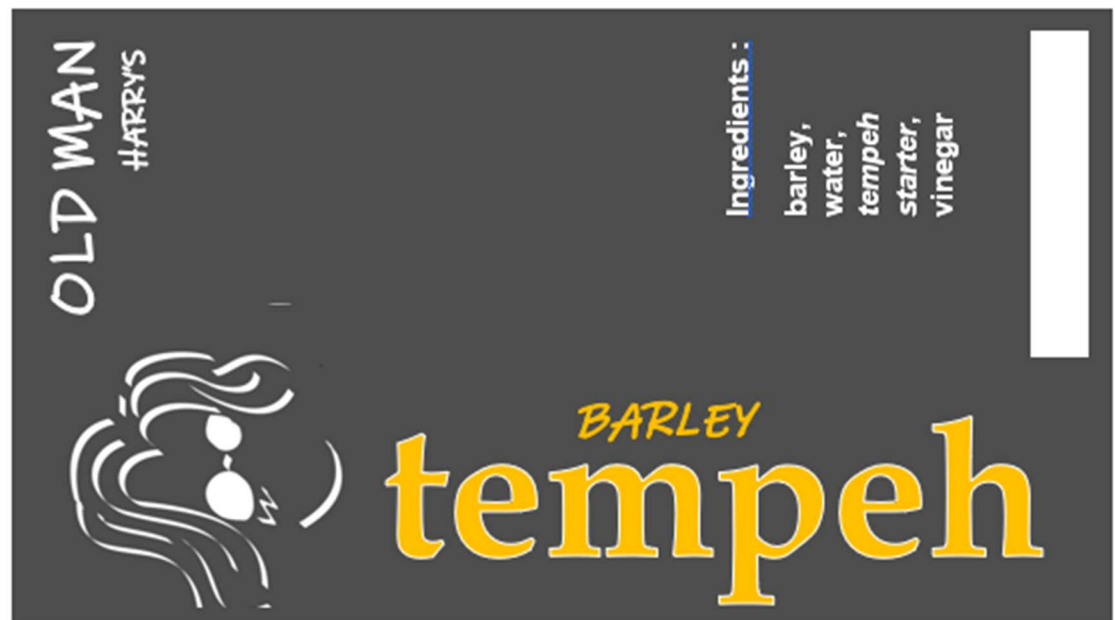
3. Logo

We print our logo in Metropolis Printing. Located in G-Walk, Jalan Ruko Taman Gapura Blok A No.8, Lontar, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

4. Plastic Zip

We used 20cm x 13cm sized plastic zip, bought from Nalani Plastic Store in Jl. Lontar Lidah Kulon No.1, Lidah Kulon, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213.

Appendix 3. Product Logo



Picture 2 Product Logo (Personal Source.2019)



Akademi Kuliner & Patiseri

OTTIMMO
INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

NAME : HARRY BASALIM
STUDENT ID : 1774130010027
CLASS : FLORENCE



TITLE : BARLEY TEMPEH

INGREDIENTS :

- Barley 200gr
- Tempeh yeast 2 gr
- Vinegar 2 ml

STEPS :

- First soak the dried barleys until they expand.
- After the barleys expand, boil the barleys and add vinegar until boiling.
- After boiling, drain the barleys until dry.
- Place it on wide place (napkin, big wok, etc), so that the moisture vanishes quicker.
- After a little chilled and dried, add the tempeh yeast and mix it well with care.
- Keep the barleys with tempeh yeast in container (such as banana leaves or plastic zip).
- Store tempeh in a clean place and cover with paper. If tempe is already sweating, open the cover paper.
- Let it stand until the tempeh is completely covered in white perfectly, for about one day or two days.
- Tempeh is ready to be processed.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 22 Feb '19 	DATE: February 22, 2019  SEKAR	DATE:

R&D PROJECT
APPROVED!
(A New Product)



OLD MAN HARRY'S

BARLEY TEMPEH



Abstract

Barley Tempeh is a product of Tempeh that made out of Fermented Barley with the help of *Rhizopus oligosporus*. Barley Tempeh can be used for lowering blood sugar, blood pressure, and cholesterol, and for promoting weigh loss. It is also used for digestive complaints including diarrhea, stomach pain, and inflammatory bowel conditions. Some people use barley for increasing strength and endurance. Other uses included cancer prevention and treatment of lung problem called Bronchitis.

Background

Tempeh is a traditional Indonesian food made from soybeans that have been fermented, or broken down by microorganisms. Since most of the tempeh that sold in Indonesia are made of soybeans, and since most of barleys product that are sold in Indonesia mostly are beverages, we planned a new variant of tempeh and introduced a new use of barleys that is Barley Tempeh.

Objective

1. To make a low protein and high carbs tempeh
2. To make innovation of tempeh from Barley.
3. To know the nutrition facts of Tempeh Barley
4. To know the business facts of Tempeh Barley

Conclusion

In conclusion, we can find that barley can be made into tempeh through some process, such as weighed and cleaned, then by boiling and continued by steaming process. After the cooked process done, let chill and add the yeast. And last is the fermentation process which takes 24-28 hours. Barley Tempeh is a new variant of tempeh that is usually made of beans, mix-beans and mixed-grains-beans. Which also means, Barley Tempeh is the first Tempeh that made of 100% pure Barley without any beans or grains mixture. Therefore, Barley Tempeh is a new way for people who is bored with soybeans tempeh.

BY HARRY BASALIM

ADVISOR HENI ADHIANATA S.TP.,M. SC

EXAMINER I DR. IR. FADJAR KURNIA HARTATI, M.P

EXAMINER II CHEF RYAN YEREMIA ISKANDAR

EXAMINER III CHEF KRESNA BAYU PRANATA

NUTRITION FACTS

Serving Size 200 gr

Serving per Container

Amount per serving

	246	% Daily Value*
Calories		
Total Fat 0.8g		0%
Saturated Fat 0.2 g		
Polyunsaturated Fat 0.4 g		
Monounsaturated Fat 0.2 g		
Sodium 6 mg		0%
Potassium 186 mg		4%
Carbohydrates 56 g		18%
Dietary Fiber 7.6 g		30%
Sugar 1.6 g		
Protein 4.6 g		8%
Calcium		
Iron		
Vitamin B-6		
Magnesium		