

## APPENDIX

### 7.1 Supplier List

1. Kenari , Palm Sugar , and Cocoa Powder

Kenari nuts , Palm Sugar and Cocoa Powder can be bought at Tobaku Jl.  
Dukuh Kupang 57A, Surabaya

2. Coconut Oil and Vanilla Paste

Coconut oil and Vanilla Paste can be bought at Tokopedia

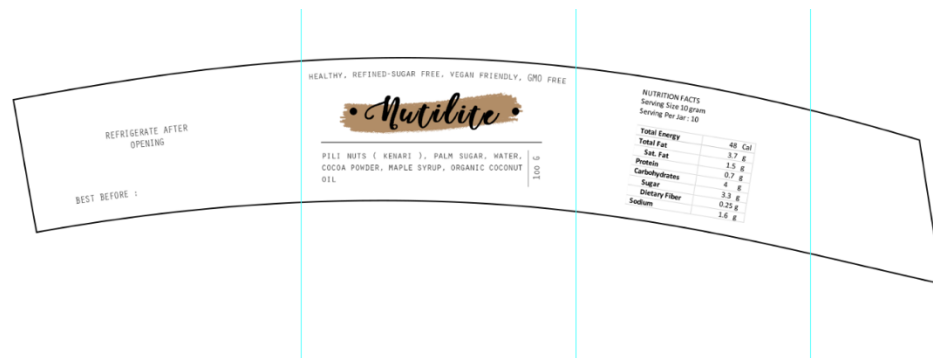
3. Maple Syrup and Mineral Water

Maple Syrup and Mineral Water can be bought at Hokky Supermarket.  
Jl. Plaza Graha Family , Surabaya.

### 7.2 Packaging and Logo Design



Picture 28. Logo Design



Picture 29. Side Packaging Design



Picture 30. Top Side Design Packaging



Picture 31. Before label



Picture 32. Front side



Picture 33. Back side



Picture 34. Top side



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL  
LEARNING ARTS GUSTOPHORE BAKING & PASTRY ARTS

NAME : Jessica Virisya Alverina  
STUDENT ID : 1774130010052  
CLASS : Fondant- Florence

TITLE : Healthy, Vegan, Refined-Sugar Free Chocolate and Nut Spread

INGREDIENTS :

203 gram kenari nuts

100 gram palm sugar

30 gram cocoa powder


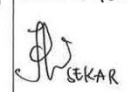
15 gram melted coconut oil

90-120 grams water




15 gram pure maple syrup




STEPS : :

1. Toast the nuts for 20 minutes at 190 degrees celcius. Let cool.
2. Process the nuts in a blender / food processor until it becomes a paste.  
Add sugar, cocoa powder, coconut oil, and 60 grams of water.
3. Process until smooth, add maple syrup and remaining water until the desired consistency is achieved.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 27-2-2019  APRILIA N.P.	DATE: 28 February 2019  EKA R.	DATE:

**R&D PROJECT**  
**APPROVED!**  
**( A New Product )**

No	Date	Topic Consultation	Name/ Signature
25/2		Konsultasi Rodak	
27/2		AEC Rodak	
1/4		Konsultasi Penulisan	
2/6		Konsultasi final Chapter 1	
13/6		Konsultasi final Chapter 2	
22/6		Konsultasi final Chapter 3	
25/6		Konsultasi final Chapter 4 + 5	

No	Date	Topic Consultation	Name/ Signature
30/7		Konsultasi total Penulisan	
1/9		Konsultasi revisi Chapter 1	
2/9		Konsultasi revisi References	



# • Nutilite •

## NUTILIFE CHOCOLATE SPREAD

BY JESSICA VIRISYA ALVERINA

### | ABSTRACT |

NOWADAYS, PEOPLE ARE BECOMING MORE AWARE OF HEALTHY FOODS AND THEY BECOME CAUTIOUS OF WHAT THEY EAT, IT IS BECAUSE THEY WANT TO PAY MORE ATTENTION TO THEIR HEALTH. THEY BECOME VERY SELECTIVE ON EVERY FOOD THEY CONSUME. LUCKILY, THERE ARE A LOT OF HEALTHY FOODS AVAILABLE IN THE MARKET SUCH AS OUR PRODUCT, WHICH IS HEALTHY CHOCOLATE SPREAD. NUTILIFE CHOCOLATE SPREAD WOULD BE A GREAT ALTERNATIVE<sup>XS</sup> AND SUITABLE FOR PEOPLE WHO ARE ON DIET, VEGAN, OR PEOPLE WHO WANT TO HAVE A HEALTHY LIFESTYLE.

### | BACKGROUND |

THE MAIN INGREDIENT USED IS KENARI NUT BECAUSE IT HAS A CREAMY TEXTURE THAT IS VERY SUITABLE TO BE PROCESSED INTO A SPREAD. NOT ONLY THAT, KENARI IS WIDELY AVAILABLE IN INDONESIA WHICH MAKES THE PRICE RELATIVELY AFFORDABLE AND ACTUALLY IT CONTAINS MANY HEALTH BENEFITS.

### | CONCLUSION |

NUTILIFE IS A HEALTHY CHOCOLATE SPREAD ALTERNATIVES FOR PEOPLE WHO ARE HEALTH-CONSCIOUS. IT CONTAINS MANY HEALTH BENEFITS SUCH AS LOWER THE LDL CHOLESTEROL, HELPS TO FIGHT INFLAMMATION, ENHANCE REGENERATION BECAUSE OF ITS MAGNESIUM CONTENT, ETC. THUS, IT MAKES A GREAT ALTERNATIVES AS A COMPANY TO BE SPREAD ON TOP OF TOAST OR BLENDED INTO SMOOTHIE.

### NUTRITION FACTS

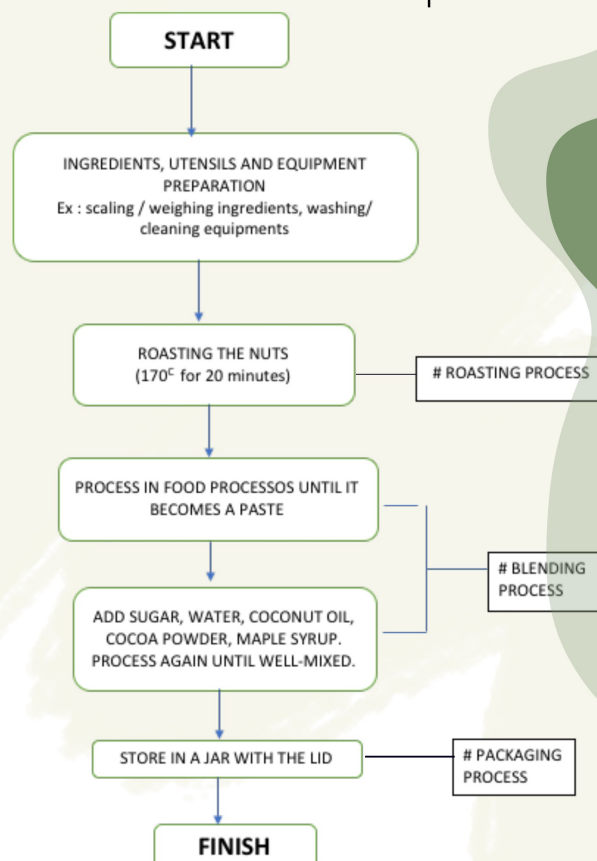
Serving Size 10 gram

Serving Per Jar : 10

Total Energy	48 Cal
Total Fat	3.7 g
Sat. Fat	1.5 g
Protein	0.7 g
Carbohydrates	4 g
Sugar	3.3 g
Dietary Fiber	0.25 g
Sodium	1.6 g



### | METHODOLOGY |



EXAMINER I  
EXAMINER II

Aprilia Nurcahyaning Rahayu S.Pd., M.Kes  
Dr. Ir. Fadjar Kurnia Hartati, M.P

EXAMINER III  
EXAMINER IV

Chef Ryan Yeremia Iskandar  
Chef Kresna Bayu Pranata