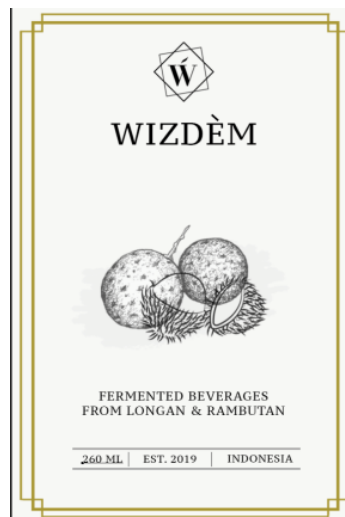


## APPENDIX

### Appendix 1. Packaging Design

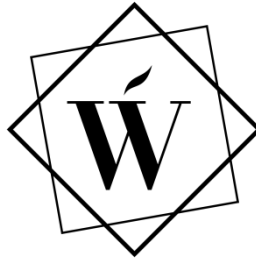


Picture 38. Our Packaging Design.



Picture 39. Our Label Design.

## Appendix 2. Product Logo



Picture 40. Our Product Logo Design.

## Appendix 3. Nutrition Calculation

### Nutrition Fact

#### ❖ Longan ( /100 gram)

- Protein : 1,31 gram.
- Fat : 0,1 gram.
- Carbohydrate : 15,14 gram.
- Cal : 60 kcal.

#### ❖ Rambutan ( /100 gram)

- Protein : 0,62 gram.
- Fat : 0,2 gram.
- Carbohydrate : 19,88 gram.
- Cal : 78 kcal.

### CALORIE IN 1 RECIPE

#### ➤ Longan ( 1 recipe )

- Protein =  $1500/100 \times 1,31$  gram  
=  $19,65$  gram  $\times 4 = 78,6$  kcal.
- Fat =  $1500/100 \times 0,1$  gram  
=  $1,5$  gram  $\times 9 = 13,5$  kcal.
- Carbohydrate =  $1500/100 \times 15,14$  gram  
=  $227,1$  gram  $\times 4 = 908,4$  kcal.

$$\begin{aligned}\text{Total Calorie} &= \text{Protein} + \text{Fat} + \text{Carbohydrate} \\ &= 78,6 + 13,5 + 908,4 \\ &= 1.000,5 \text{ kcal.}\end{aligned}$$

➤ Rambutan ( 1 recipe )

- Protein =  $1500/100 \times 0,62$  gram  
=  $9,3 \text{ gram} \times 4 = 37,2 \text{ kcal.}$
- Fat =  $1500/100 \times 0,2$  gram  
=  $3 \text{ gram} \times 9 = 27 \text{ kcal.}$
- Carbohydrate =  $1500/100 \times 19,88$  gram  
=  $298,2 \text{ gram} \times 4 = 1.192,8 \text{ kcal.}$

$$\begin{aligned}\text{Total Calorie} &= \text{Protein} + \text{Fat} + \text{Carbohydrate} \\ &= 37,2 + 27 + 1.192,8 \\ &= 1.257 \text{ kcal.}\end{aligned}$$

CALORIE/UNIT

Note : 1 recipe = 8 bottles.

1 bottle = 3 servings.

❖ Longan

- Protein :  $19,65 \text{ gram} : 8 : 3$   
:  $0,82 \text{ gram.}$
- Fat :  $1,5 \text{ gram} : 8 : 3$   
:  $0,0625 \text{ gram.}$
- Carbohydrate :  $227,1 \text{ gram} : 8 : 3$   
:  $9,46 \text{ gram.}$
- Cal :  $1.000,5 \text{ kcal} : 8 : 3$   
:  $41,68 \text{ kcal.}$

❖ Rambutan

- Protein :  $9,3 \text{ gram} : 8 : 3$   
:  $0,39 \text{ gram.}$
- Fat :  $3 \text{ gram} : 8 : 3$   
:  $0,125 \text{ gram.}$
- Carbohydrate :  $298,2 \text{ gram} : 8 : 3$   
:  $12,43 \text{ gram.}$
- Cal :  $1.257 \text{ kcal} : 8 : 3$   
:  $52,375 \text{ kcal.}$

❖ Fermentation Product ( Longan + Rambutan )

- Protein : 1,21 gram.
- Fat : 0,1875 gram.
- Carbohydrate : 21,89 gram.
- Cal : 94,065 kcal.

# Note : We don't include carbohydrate calculations because we assume that the carbohydrates in the form of glucose which is during the fermentation process will be lost are replaced with alcohol.



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CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

NAME : Venna Kartika  
STUDENT ID : 1774130010015  
CLASS : Fondant - Florence

TITLE :



Fermented Beverage Made from Longan Fruit and Rambutan Fruit High in Fibers.

INGREDIENTS :



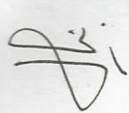
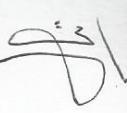



- 3 Kilogram of Fruits ( Longan and Rambutan with ratio 1:1 )
- 1 Kilogram of Honey or sugar
- 5 Gram of Yeast ( Fermipan )
- 1 Liter of Water


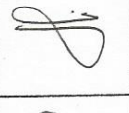
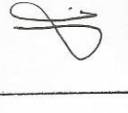
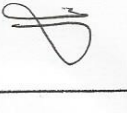

STEPS :

1. Boil water in a saucepan, add some honey and then cool it down.
2. Take some warm water, add yeast, and then pour it into the boiled water.
3. Mix it well then pour it into a pot. Close the pot, make sure to close it completely.
4. Let it sit for 2 weeks.
5. After 2 weeks, mash the Longan and Rambutan fruits.
6. Open the pot, then add the mashed Longan and Rambutan fruits into the pot. Close the pot, and make sure to close it completely. Let it sit for 1 week.
7. Strain the fermented beverage into a new pot.
8. Let it sit for 1 to 2 weeks until the colour turns into a slightly clear.
9. Boil and dry some bottles. Pour the fermented beverage into the bottles.
10. Put them in a fridge to enhance the taste.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 22-4-2019  Nita Rochmanwati, STP, MP	DATE: 06 Mei 2019  SEKAR	DATE: <b>R&amp;D PROJECT</b> <b>APPROVED!</b> <b>( A New Product )</b>



No	Date	Topic Consultation	Name/ Signature
1.	23/19 /01	Konsultasi judul & rde	
2.	30/19 /1	Konsultasi ide RnD 'wine mtraa' - cari informasi 'How to make wine	
3.	6/19 /2	Konsultasi resep 'fermented beverage made from Mtraa (Nanapahtin) highin...	
4.	12/19 /3	Konsultasi foto produk - buat laporan 'background 26 Maret 2019'. Objective	
5.	25/19 /3	Konsultasi Bab I - cara penulisan sumber.	
6	6/19 /4	Konsultasi bab II dan bab III	
7	15/19 /5	Konsultasi Nutrition fact (bab IV)	

No	Date	Topic Consultation	Name/ Signature
8	15/19 /7	Konsultasi characteristic product (bab IV) dan bab V (business plan)	
9	18/19 /7	Konsultasi cara penulisan bibliography.	
10	3/19 /8	Konsultasi appendix	
11	4/19 /8	Konsultasi business plan (bab V)	
12.	5/19 /8	Konsultasi pembuatan dan format poster.	





# WIZDÈM



## *Fermented Beverage Made from Longan and Rambutan High in Fibers.*

BY VENNA KARTIKA

### ABSTRACT

Our product is made from Longan and Rambutan Fruits. We try to make our fermented drinks from a mixture of longan and rambutan which is high in fiber. When you make something fermented it would contain alcohol. Our products will be packaged in premium glass bottles. The selling price will be Rp.99.900 / bottle.

### METHOD

1. Ingredients, Equipment, and Utensils preparation.
2. Make the starter and then let it sit for 2 weeks.
3. Add the mashed fruits and let it sit for 1 week.
4. Strain the fruit and let it sit for 1 week until 2 weeks.
5. Pour into the bottles for packaging.

### BACKGROUND

Fermentation is processing techniques by increasing the number of bacteria in food and beverages. Our product is similar with wine which is one type of alcoholic beverage usually made by the juices of grapes. Longan and rambutan have many benefits that aren't known yet by many people. We want to make new product that never existed and to create fermented beverage with new variant.

(Encyclopaedia Britannica, 2019)

### CONCLUSION

Based on the calculation, it can be known that longan and rambutan can be used as substrate for making wine. The wine contains the fruits, yeast, water and also sugar.

### BIBLIOGRAPHY

Encyclopaedia Britannica, 2019. Alcoholic beverage.

<https://www.britannica.com/topic/alcoholic-beverage> June 13th, 2019.



### Nutrition Facts

3 servings per container  
Serving size (87mL)

Amount Per Serving  
**Calories 90**

	% Daily Value*
<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Sodium</b> 0mg	0%
<b>Total Carbohydrate</b> 22g	8%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 1g	2%

Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ADVISOR NIA ROCHMAWATI, S.TP., M.P  
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EXAMINER II CHEF SAGITA ASIH ALDRIS  
EXAMINER III CHEF KRESNA BAYU PRANATA

