APPENDIX

Appendix 1. Final Recipe
Orange Cassava Crepes Filled with Pumpkin Filling

INGREDIENTS :
1. Steamed pumpkin 175 gr
2. Honey 15ml
3. Salt 1 gr
4. Vanilla pasta 2 gr

SKIN :
1. Grated cassava 250 gr
2. Salt 1 gr
3. Red food coloring

TOPPING :
1. Grated coconut 50 gr

STEPS :
2. First make the contents first.
3. Add container, then add steamed pumpkin, honey, vanilla pasta and also salt and mix well.
4. Cook the filling mixture while continuing to stir in, and cook even then set aside.
5. To make the skin: add the grated cassava in a container then add it with salt and red coloring, mix well and set aside.
6. Boil water in pan, then take a small portion of the mixture of skin. Flatten behind the zinc plate and then cover it on a pan that has been filled with boiling water
7. Store the dough in the pan until it is evenly cooked.
8. Continue until the entire skin mixture is finished. Take one part of the skin then add enough filling and fold it into a rectangle.
9. Continue until all the skin is finished filling, add the grated coconut on top and serving.
Appendix 2. Logo

Picture 18. Logo Rencrepe

Appendix 3. Packaging

Picture 19. Packaging Rencrepe
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2. Add container, then add steamed pumpkin, honey, vanilla pasta and also salt and mix well.
3. Cook the filling mixture while continuing to stir in, and cook even then set aside.
4. To make the skin: add the grated cassava in a container then add it with salt and red coloring, mix well and set aside.
5. Boil water in pan, then take a small portion of the mixture of skin. Flatten behind the zinc plate and then cover it on a pan that has been filled with boiling water.
6. Stone the dough in the pan until it is evenly cooked.
7. Continue until the entire skin mixture is finished. Take one part of the skin then add enough filling and fold it into a rectangle.
8. Continue until all the skin is finished filling, add the grated coconut on top and serving.
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2 |      | Jack | Consul Proposal    |
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4 |      | John | Consul Proposal    |
5 |      | Ben  | Consul Proposal    |
6 |      | Alex | Consul Proposal    |
7 |      | Alex | Consul Proposal    |
8 |      | Alex | Consul Proposal    |

Signature | Name | Topic Consultation | Date |
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Alex      | Alex | Consul Proposal    | 1/8/19 |
FORM CONSULTATION
RESEARCH AND DEVELOPMENT
FINAL PROJECT

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