

APPENDIX

Appendix 1. Packaging Design



Figures 1. Tamaca Packaging Front Side



Figures 2. Tamaca Packaging Back Side

Appendix 2. Logo Design



Figures 3. Tamaca Logo



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CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

NAME: Chelsie Wongso

STUDENT ID: 1774130010069

CLASS: Florence - Marzipan

TITLE: The Chewy & Nutritious Tamarillo Candy

INGREDIENTS:

Candy:

- 400g sugar
- 180ml water
- 65g cornstarch
- 4g cream of tartar
- 3g salt
- 325ml tamarillo juice
- 50ml lime juice
- 2g citric acid
- 35g chia seeds
- 50g sun dried tamarillo

Tamarillo Juice:

- 200g tamarillo
- 500ml water

Sun dried Tamarillo:

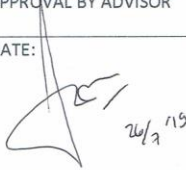
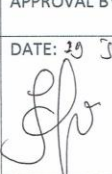
- 50g tamarillo fruit

Candy Coating:






- 50g cornstarch
- 60g shredded coconut


STEPS:

- 1) Make sun-dried tamarillo:
 1. Wash and peel tamarillo fruit and slice thinly.
 2. Place sliced tamarillo into a cookie sheet and cover with a light cloth.
 3. Place cookie sheet where the sun exposed to dry the fruit.
 4. Wait approximately 2-4 hours.
- 2) Make tamarillo juice: wash and peel tamarillo and blend it with water, strain.
- 3) Pour water and sugar into a pan.
- 4) Stir until sugar dissolved. Then heat the mixture until 115° C, set aside.
- 5) In another pot, add cornstarch, salt, and citric acid.
- 6) Add tamarillo juice and lime juice while constantly whisking to prevent clumps.
- 7) Heat the mixture using medium heat until mixture become a sticky paste.
- 8) Pour sugar & water mixture to the pot while whisking constantly.
- 9) Cook the candy for an hour, while stirring occasionally.
- 10) Add chia seeds and tamarillo to the mixture and stir until evenly incorporated.
- 11) Pour candy mixture to a square container.
- 12) Wait candy mixture to harden
- 13) Make candy coating powder:
 1. Toast shredded coconut in pan, until dry and fragrant, blend to make into powder.
 2. Mix with cornstarch.
- 14) Cut hardened jelly candy into tiny squares and coat it with the powder.

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R&D PROJECT
APPROVED!
(A New Product)

No	Date	Topic Consultation	Name/ Signature
1.	1 FEB 2019	LAYOUT DATAR	
2.	7 FEB 2019	MENENTUKAN PRODUK	
3.	21 JULY 2019.	MENENTUKAN PRODUK BARU.	
4.	22 JULY 2019	MENENTUKAN PRODUK BARU II.	
5.	24 4 JULY 2019.	PRODUK DEVELOPMENT I	
6.	25 JULY 2019	RECIPE SUBMIT PRODUK BARU.	
7.	2 AUGUST 2019.	PRODUK DEVELOPMENT II	

No	Date	Topic Consultation	Name/ Signature
8.		LAYOUT LAPORAN.	
9.	5 6 AUGUST 2019.	REVISI LAPORAN REVISI LAPORAN. DEVELOPMENT.	
10.	6 AUGUST 2019.	REVISI LAPORAN.	