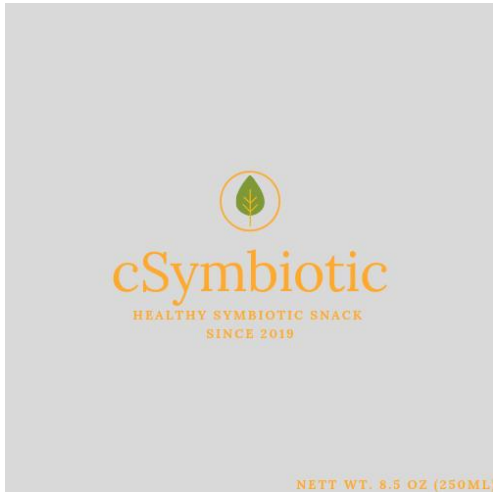


Appendix

Logo

Front:



Back:



Packaging

Front:



Back:



Upper:



Ingredient Supplier

Supplier for all ingredients on this research comes from online shop with the platform of Tokopedia

Organoleptic samples






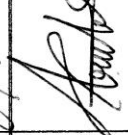
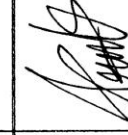
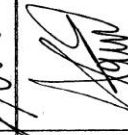
1:10 Sample



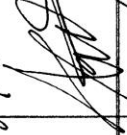




1:15 sample



1:05 Sample

No	Date	Topic Consultation	Name/ Signature
	2019-01/11	Konsultasi Produk	
	2019-01/30	Konsultasi hasil jadi produk	
	2019-02/04	Konsultasi resep & ACC	
	2019-02/21	Konsultasi Revisi Resep	
	2019-03/05	Konsultasi Kemasan	
	2019-03/13	Konsultasi Revisi Masalah Bab I	
	2019-05/27	Konsultasi Nama & Logo	

No	Date	Topic Consultation	Name/ Signature
	2019-04/09	Konsultasi Produk	
	2019-04/17	Konsultasi Kemasan Baru	
	2019-04/24	Konsultasi Masalah Bab III & Bab IV	
	2019-05/16	Konsultasi penyelesaian tahap nutrisi	
	2019-08/01	Konsultasi Revisi Masalah Bab IV & Penyelesaian	
	2019-08/01	Konsultasi Bab V	



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

NAME : BERNADETH CHRISTA M
STUDENT ID : 1774130010032
CLASS : MARZIPAN

TITLE :



Green Cincau Gel involving Symbiotics

INGREDIENTS :

- 15g Perdu Cincau Leaves (Premna Oblongifolia)
- 130ml Yogurt
- 20ml Fresh Milk
- 2g Gelatin powder

STEPS :

- Wash the leaves thoroughly under running water while rubbing your fingers on it
- Fill the pan with water and heat it to 90 ° C, pasteurize the leaves within 2 minutes
- Bloom the gelatin by sprinkling the powder unto the room temperature water and wait for 3 minutes, dissolve it unto a lukewarm water afterwards,
- Blend in blanched leaves, yogurt, milk, dissolved gelatin inside a blender until it thickens
- Drain the mixture and keep the drained liquid in the fridge for about 1 – 2 hours, served cool.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 22 - 2 - 2019  APRILIA NURCAHYANING	DATE: 22 Feb 2019  SEKAR	DATE:

R&D PROJECT
APPROVED!
(A New Product)



KEMENTERIAN KESEHATAN RI

DIREKTORAT JENDERAL PELAYANAN KESEHATAN
BALAI BESAR LABORATORIUM KESEHATAN SURABAYA

Jalan Karangmenjangan No, 18 Surabaya - 60286
Telepon Pelayanan : (031) 5020306, TU : (031) 5021451; Faksimili : (031) 5020388
Website : bblksurabaya.com : Surat elektronik : bblksub@yahoo.co.id

HASIL ANALISA KIMIA

Nomer : L19001637 / Bhn / IV / 2019
Jenis bahan : 4 (Empat) Contoh Bahan Atas Air dan Yogurt
Dikirim oleh : APRIL
Alamat : Surabaya
Diambil oleh : Yang Bersangkutan
Diterima di BBLK tgl : 08 April 2019

No	PARAMETER	Air 1 : 15	Yogurt 1 : 5	Yogurt 1 : 10	Yogurt 1 : 15
1	BAL Lactobacillus Bulgaricus (cfu/ml)	0,0	7,1 X 10 ⁸	6,9 X 10 ⁸	6,5 X 10 ⁸
2	Vitamin A (IU)	3,65	70,77	68,14	64,68
3	Vitamin C (ppm)	0,0	0,0	0,0	0,0
4	pH	7,08	3,86	4,18	4,25
5	Kadar Serat (%)	0,0	3,28	3,12	3,04

Perhatian :

- Hasil pemeriksaan ini hanya berlaku untuk contoh diatas
- Hasil ini tidak boleh dipergunakan untuk keperluan Iklan/Reklame
- Dilarang menggandakan dokumen ini tanpa seijin pihak BBLK Surabaya

26 April 2019

Manajer Teknik,



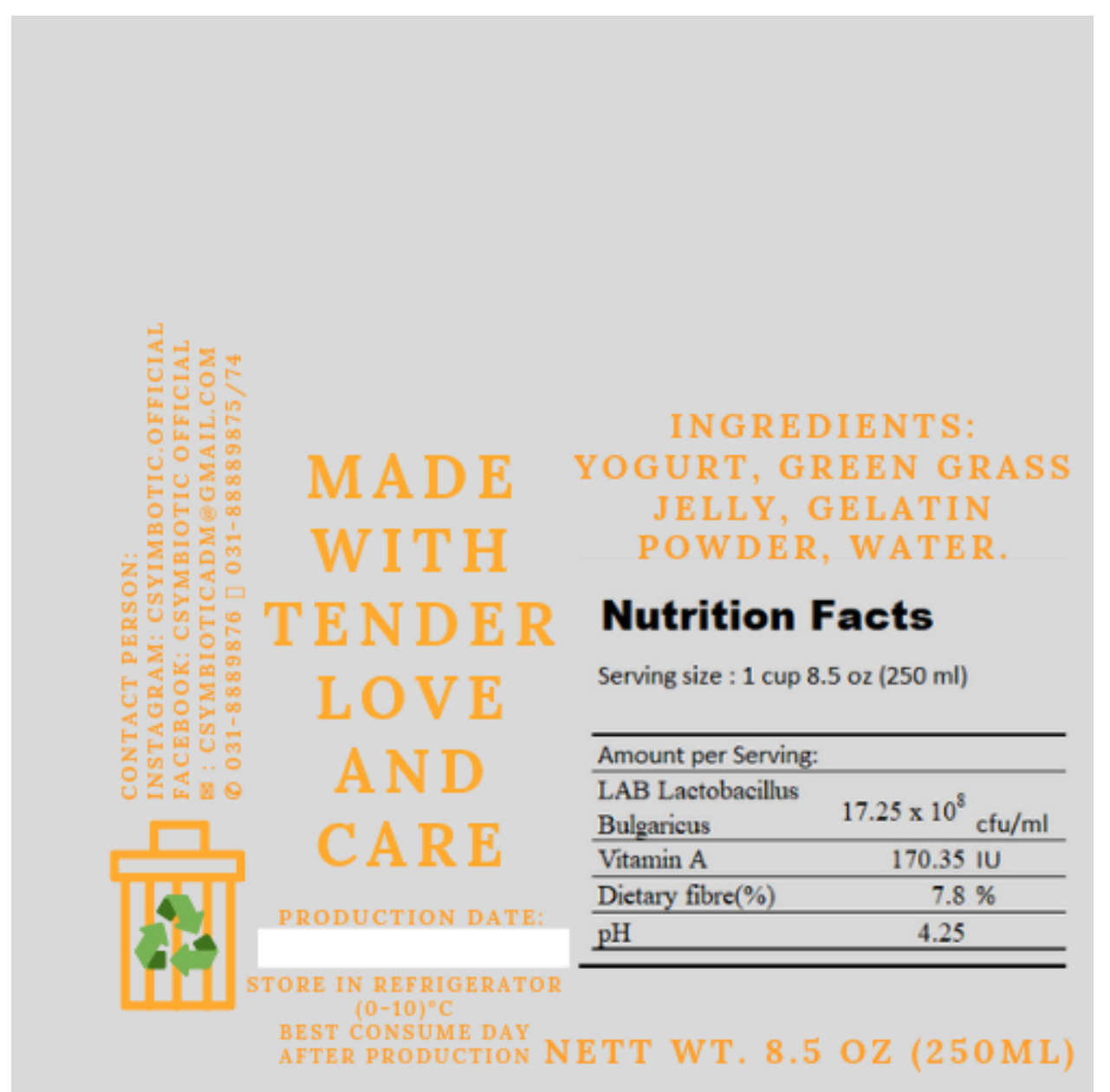
Nisa Nurina Valerie, S.Si, M.Si

NIP. 19840307 200912 2001

Research and Development final project

CSYMBIOTIC

(HEALTHY RICH NUTRIENTS GREEN GRASS JELLY INVOLVING SYMBIOTIC)



BACKGROUND

WHAT IS CSYMBIOTIC?

CSYMBIOTIC IS A HEALTHY YOGURT-BASED GREEN GRASS JELLY AND IS DEVELOPED THROUGHOUT A SYMBIOTIC ASSOCIATION IN WHICH HAVING PARTICIPANT OF PROBIOTIC OR ALSO KNOWN AS THE LIVING ORGANISM INSIDE THE YOGURT AND FIBRE INSIDE GREEN GRASS JELLY PERDU LEAVES ACT AS THE PREBIOTIC. ESSENTIALLY, PREBIOTIC IS THE "FOOD" FOR PROBIOTIC. THEREFORE, BY ADDING NOURISHMENT TO THE PROBIOTIC IT WILL ALSO ENHANCE PRODUCTIVITY IN TERMS OF QUANTITY AND HEALTH BENEFITS.

ABSTRACT

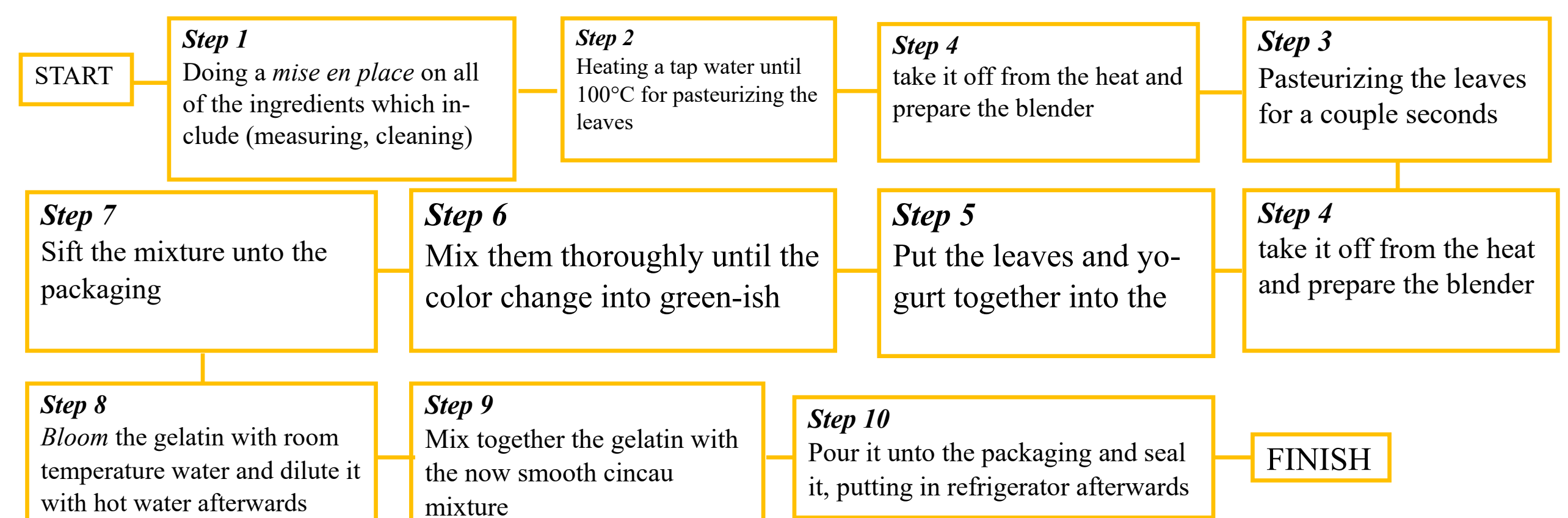
THE AMOUNT OF HEALTHY FOOD IN MARKET NOWADAYS ARE INCREASING WHICH REFLECTS THE INCREASE OF CONSUMER'S DEMAND FOR HEALTHY FOOD. AS A RESULT, HAVING A HEALTHY LIFESTYLE HAS BECOME A NECESSITY AMONGST OUR COMMUNITY. HENCEFORTH, THE MAIN OBJECTIVE OF THIS RESEARCH IS TO HELP CONSUMER HAVING A HEALTHY LIFESTYLE BY GIVING OUT A NUMBER OF HEALTHY BENEFITS ESPECIALLY FOR GUT HEALTH.

CONCLUSION

COMES WITH THE IDEA OF COMBINING TWO FUNCTIONAL FOODS INTO ONE, CSYMBIOTIC WAS PRODUCED WITH METHODOLOGICAL APPROACH. NOT ONLY IT CONTAINS GOOD AMOUNT OF PROBIOTIC BUT ALSO NATURAL ANTIOXIDANT CONTAINING INSIDE CSYMBIOTIC MAKES THIS DISH COUNTS AS FUNCTIONAL FOOD.



CHART



ADVISOR

Aprilia Nurcahyaning
Rahayu, S.Pd.,M.Kes

EXAMINER I

Dr. Ir. Fadjar Kurnia
Hartati, M.P

EXAMINER II

Sagita Asih Aldris

EXAMINER III

Yohanna Prasetyo