

## APENDIX

### Logo



### Packaging

1. The real packaging and but the amount of boba is more than that. Just forecasting.



2. The look from front and back is like this, but the packaging must be transparent





TITLE : High Fiber Pearls (Boba) Made from Homade Purple Sweet Potatoes Flour

INGREDIENTS :

Pearls

- 220gr of Purple Sweet Potato flour
- 60gr of brown sugar
- 160ml of water

- Purple Sweet Potato Flour
- 3 Purple Sweet Potatoes



STEPS :

Purple Sweet Potato Flour

1. Preheat your oven to the lowest possible temp.
2. Wash your sweet potatoes and slice them as thin as you can get.
3. Place the slices on a crumpled piece of aluminum foil and pop into the oven.
4. Allow the sweet potato to dehydrate for 5-8 hours, flipping the slices every 2 hours.
5. Remove the slices once they're hard and crispy and no longer squishy to the touch.
6. Blend/grind the slices until they're a fine texture, similar to a fine almond flour.

Pearls

1. Boil water and brown sugar in the sauce pan until the sugar melt.
2. Add purple sweet potato flour inside the pan, then stir and fold until it becomes a dough.
3. Put the dough on the working table and knead until it mixed well and doesn't sticky ( we can add all purpose flour if it still sticky).
4. Roll the dough with hands, make it long, then cut into some big pieces.
5. Roll again that pieces one by one and cut into a small pieces ( 1-2cm)
6. Make them into a small balls, then add the same flour to make them not stick each other.
7. Boil water until bubbling than put the pearls inside. Wait until they are going up on the surface and transparent ( about 30 minutes).
8. After 30 minutes, turn off the heat and steam them for about 15 minutes.
9. Strain them with running water to make sure they don't stick.
10. We can add honey and brown sugar to the pearls if we want.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 26 Februari 2019	DATE: 26 February 2019	DATE: <b>R&amp;D PROJECT</b>
	 SEKAR	<b>APPROVED!</b> <b>( A New Product)</b>
Nia Rochmawati, S.TP., MP		



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**FORM CONSULTATION  
RESEARCH AND DEVELOPMENT  
FINAL PROJECT**

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**STUDY PROGRAM OF CULINARY ART  
OTTIMMO INTERNATIONAL  
MASTERGOURMET ACADEMY  
SURABAYA**

No	Date	Topic Consultation	Name/ Signature
1	20/02 2019	Konsultasi mau bikin opa' / RND	Nia R.
2	22/02 2019	Konsultasi mau bikin produk menggunakan tepung ubi ungu sbg pengganti tepung	Nia R.
3	25/02	Konsultasi ftal resep (ganti dg umbi ungu / kuning) segera khs reser max 28/02/2019	Nia R.
4	6/03 2019	Konsultasi kenapa produk gabisa berhasil saat trial	Nia R.
5	8/03 2019	Konsul perlu ganti bahan atau tidak	Nia R.
6	15/03 2019	Konsul isi laporan (penjelasannya)	Nia R.
7	28/03 2019	Konsul cara penyajian produk	Nia R.

No	Date	Topic Consultation	Name/ Signature
<del>7</del> 8	<del>23/02</del> 1/04 2019	Konsul logo	Nia R.
9	3/04 2019	Konsul packaging	Nia R.
10	5/08 2019	Konsul pada saat praktik ujian ngapain aja	Nia R.
11	6/08 2019	Konsul <del>sebelum</del> sebelum di print / mengeset laporan	Nia R.

# RESEARCH AND DEVELOPMENT FINAL PROJECT "BOBBLE"

(Healthy Bubble Pearl Made From Homemade  
Purple Sweet Potato Flour with Natural Ingredients)

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## ABSTRACT :

"Bobble" is a homemade boba made from natural ingredients such as purple sweet potato. This product is healthier than the usual boba because we don't use tapioca flour and less sugar.

## BACKGROUND :

Tapioca balls or boba or bubble pearls, as the name given are made from tapioca flour. Tapioca flour is a starch from the cassava root. In this product, I change the tapioca flour with homemade purple sweet potato flour and glutinous rice flour. The reason why I change the flour because I think tapioca flour is not good for our body especially if we consume it a lot.

## OBJECTIVE :

- This product is made from natural ingredients without any artificial preservative.
- The ingredients are so easy to get.
- Make the healthier version of boba.

## METHODOLOGY :

1. Make the purple sweet potato flour.
2. Boil the water and palm sugar.
3. Mix all the flour then add the boiled liquid little by little while knead it until it becomes a dough.
4. Make small balls from that dough.
5. Put in the packaging.

## CONCLUSION :

"Bobble" is a product made from homemade purple sweet potato flour and another simple ingredients that have many health benefits to our body. This product can replace the tapioca pearls/boba which is unhealthy and less benefits. Eventough this product is more expensive than tapioca boba, but the benefits cannot lie, bobble is the right choice to life healthier especially for boba lovers. The price is Rp 23.000 for 1 pack and you can find it in the

Advisor : Nia Rochmawati S.TP., MP  
Examiner 1 : Dr. Ir. Fadjar Kuria Hartanti  
Examiner 2 : Chef Ryan Yeremia Iskandar  
Examiner 3 : Chef Kresna Bayu Pranata



## Nutrition Facts

5 servings per container	
Serving size	(50g)
Amount Per Serving	
<b>Calories</b>	<b>60</b>
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 13g	5%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein < 1g	1%
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.	