

APPENDIX

Appendix 1. Design of Packaging

Go Go JACK is an organic and exceptional young jackfruit that is cured and fermented. Young jackfruits are processed and fermented by our company for 1 week. It ferments into a gut healthy and tasty food. Eaten directly from the jar and good on salad, as a condiment or side dish.



YOUR GUT FAVORITE
Go Ferment
 TRADITIONAL HANDMADE FERMENTED FOOD
Go Go JACK
 CURED-FERMENTED YOUNG JACKFRUIT
 organic - unpasteurised - raw - probiotic

NET WEIGHT
 4.7 OUNCES | 135 GRAMS

NO PRESERVATIVE
 KEEP REFRIGERATED

Nutrition Facts

Serving Size 2 tbsp (20g)
 Serving Per Container about 4

Amount Per Serving		% Daily Value*
Calories	1043	
Total Fat	0.76g	
Saturated Fat	0.17g	
Trans Fat	0g	
Cholesterol	0mg	
Sodium	55 mg	
Total Carbohydrate	22.48g	
Dietary Fiber	1.88g	
Sugar	17.72g	
Protein	1.89g	

Vitamin A 23.88% • Vitamin C 33.85%
 Calcium 33.85% • Iron 2.73%

* The % daily values tell 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.

INGREDIENTS: YOUNG JACKFRUIT, MUSHROOM, CARROT, GARLIC, ONION, PEPPERCORN, WATER, SUGAR, SEA SALT.

CONSUME WITHIN 14 DAYS OPENING.





Appendix 2. List of Supplier

(1) Supplier Sayur Buah Surabaya

We will buy most of our ingredients from Supplier Sayur Buah Surabaya including ;

- Young jackfruit
- Shimeji mushroom
- Onion
- Garlic
- Carrot
- Tomato

They located at sawahan sarimulyo I/8, Petemon, Sawahan, Kota Surabaya, Jawa Timur.

(2) Koepoe Koepoe

Peppercorn, and bayleaves will be supplied by Koepoe Koepoe.

(3) Masuya Food and Beverage Company

We will buy herbs like thyme, oregano, basil at Masuya Food and Beverage Company.

(4) Sumatraco Langgeng Makmur

We will buy salt from this company that located at Jalan Kalianak Barat, Kota Surabaya, Jawa Timur.

(5) CV. Intan Permata Sembako

Sugar will be supplied by CV. Intan Permata Sembako

(6) Fukupak

The packaging jar and label are from Fukupak Printing Store located at Jalan Raya Darmo Permai I No. 69, Pradahkalikendal, Dukuh Pakis, Kota Surabaya, Jawa Timur.

Appendix 3. Product Logo

Go Go JACK

CURED-FERMENTED YOUNG JACKFRUIT

organic -unpasteurised -raw -probiotic





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

Name : Clarissa Vania Salim
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Class : Florence




Title : Cured Fermented Young Jackfruit

Ingredients :

- 255 gr young Jackfruit
- 75gr Shimeji mushroom
- 120gr Champignon mushroom
- 60gr carrot
- 100gr tomato
- 2 Bay leaves
- Herbs: basil, thyme and oregano as necessary
- 2gr of Pepper Corns
- 50gr Salt
- 2L Water
- 4 Garlic
- 1 piece onion
- 1 piece scallion
- 30gr Sugar

Steps :

1. Select young jackfruit with yellow pale color and no sign of mould growth. Cut young jackfruit into small pieces and boil for 3 minutes in hot water 70°C and drained.
2. Cut the champignon and shimeji, carrot, tomato, onion and scallion into small pieces and put them along with herbs and pepper corns in the hot water along. Simmer it for about 1.5 hours. Strain out the ingredients.
3. Add sugar and salt into the hot water. Stir until sugar and salt are dissolved.
4. Put young jackfruit, garlic, onion, tomato, carrot, shimeji and champignon mushroom into each sterilised glass jar and pour in the water. Ensure that all air bubbles are removed.
5. Cover with the lid and store in room temperature.
6. Leave to ferment for 2 weeks.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 30 July 2019	DATE: 30 July 2019	DATE:
	 sekar	

No	Date	Topic Consultation	Name/ Signature
1.	12/02/19	RND Topic and Nutrition concern	<i>St Collins</i>
2.	18/02/19	RND trial consultation	<i>St Collins</i>
3.	27/02/2019	fermentation I	<i>St Collins</i>
4.	28/02/19	fermentation II	<i>St Collins</i>
5.	04/03/19	RND Product Presentation/suids,	<i>St Collins</i>
6.	15/03/19	RND product techng 1	<i>St Collins</i>
7.	24/05/19	RND techng 2	<i>St Collins</i>

No	Date	Topic Consultation	Name/ Signature
8.	9/07/2019	RND Financial aspect	<i>St Collins</i>
9.	29/07/2019	Reference final recipe	<i>St Collins</i>
10.	31/07/2019	Final Product testing	<i>St Collins</i>