

## APPENDIX

### Appendix 1. Logo Design



Figure 39. Blossom Tamarind Bubble Pearl logo front

<b>Nutrition Facts</b>	
4 servings per container	
<b>Serving size</b>	<b>150 gram (37.5g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>130</b>
	<small>% Daily Value*</small>
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 31g	<b>11%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 15g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	<b>0%</b>
Vitamin D 0mcg	<b>0%</b>
Calcium 16.2mg	<b>2%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>
Vitamin A	<b>0%</b>
<small>*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.</small>	

Ingredients: Potato Starch, Tamarind, Pandan, Palm sugar, clear agar powder, water.

Production Date: 6/8/2019

Best Before : 6/2/2020



Bubble pearls made from Potato Starch with Tamarind and Pandan Flavour.

**Traditonal taste and flavour**

**Made from the real Tamarind and Pandan taste**

**How to serve:** bring to boil 3 cups of water, add the pearls and cook for 15-18 minutes, soak the pearls in palm sugar syrup.

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Figure 40. Blossom Tamarind Bubble Pearl logo back

## Appendix 2. Packaging Design



Figure 41. Blossom Tamarind Bubble Pearl Packaging Front

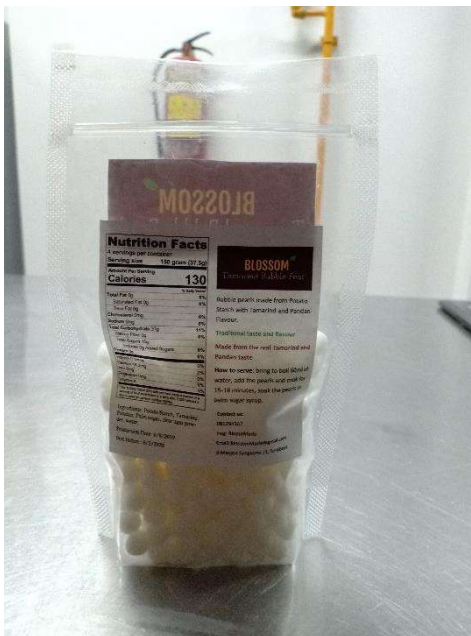


Figure 42. Blossom Tamarind Bubble Pearl Packaging Back

### Appendix 3. Supplier List

1. Potato Starch was bought from from Prima.ajiutama/ Shopee.
2. Tamarind was bought from Nifar Shop / Tokopedia.
3. Pandan was bought from Pasar Taman Puspa Raya, Surabaya.
4. Palm Sugar was bought from Pasar Taman Puspa Raya, Surabaya.
5. Plain Agar Powder was bought from Hokky Graha, Surabaya.



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

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### Antioxidant Pearl Made From Potato Starch with Pandan and Tamarind Flavour

#### Ingredients for making Pandan and Tamarind:

- 4 leaves of pandan
- 60 gr Palm sugar
- 15 gr Tamarind
- 166 ml Water

#### STEP:



- Tie the pandan leaves and put it in the pot
- Pour the water into the pot with palm sugar and tamarind, bring to boil
- After boil, heat it with low heat until the water half reduce
- Strain the liquid and take of the leafs

#### Ingredients for making Pearl:

- 350 gr potato starch
- 166 ml pandan with tamarind drinks (make sure it's hot)

#### STEP:

- Place potato starch in bowl and add the pandan with tamarind drinks
- Mix it with fork until they start to stick together
- Transfer to a flat surface and knead until the dough become smooth
- Divide the dough into 2 and roll each forming thin sticks. Cut them into small pieces
- Roll each piece in between your palms to make them round
- Bring 2 cups of water to a rolling boil in a small pot or saucepan
- Add the pearl to the boiling water and let it cook for 15 minutes or longer until the desired consistency
- Remove from heat and let it rest for a few minutes
- Transfer the pearl into a palm sugar syrup or a little water to prevent them from sticking together.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 28-3-2019  APPILIA N.F.	DATE: 29 May 2019  SEKAR	DATE: <b>R&amp;D PROJECT</b> <b>APPROVED!</b> <b>( A New Product)</b>

No	Date	Topic Consultation	Name/ Signature
1	1 Feb 2019	LAYOUT Besar	
2	6 Feb 2019	Menentukan produk Rnd	
3	22 April 2019	Revisi <del>dan</del> resep Rnd	
4	15 July 2019	Pembahasan isi laporan	
5	22 July 2019	Chapter I pembahasan	
6	1 August 2019	Example Product	
7	2 August 2019	Chapter II pembahasan	

No	Date	Topic Consultation	Name/ Signature
8.	4 <sup>th</sup> August 2019	Packaging Example	
9.	6 August 2019	Chapter II & IV pembahasan	
10.	7 August 2019	Revisi akhir	