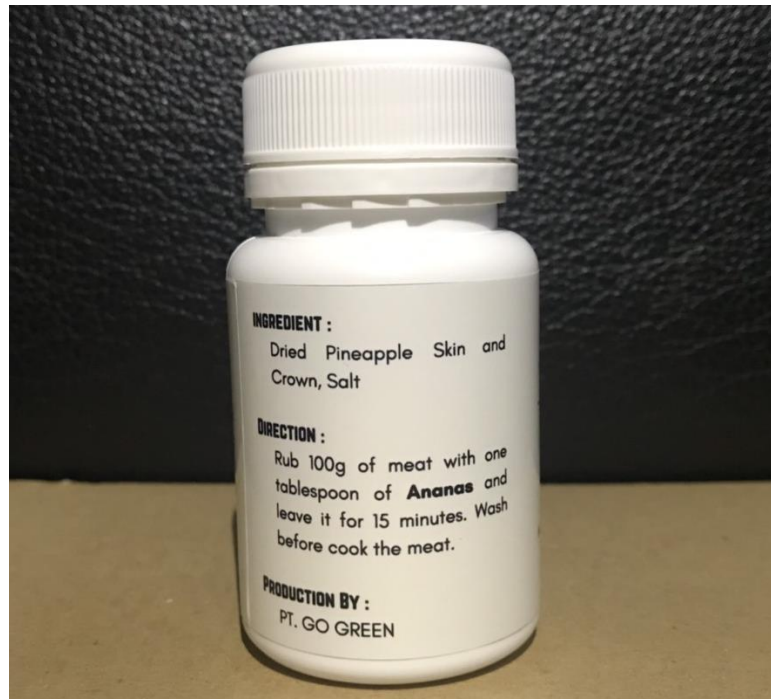


## APPENDIX

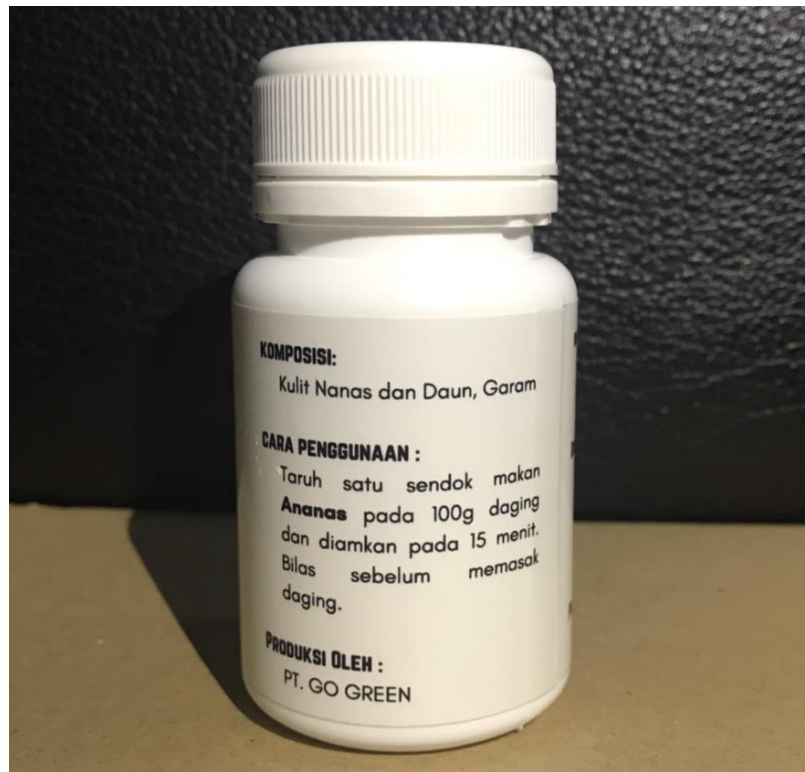
### Appendix 1. Packaging Design



Picture 18. Ananas Packaging Front Side (*Personal*)



Picture 19. Ananas Packaging Left Side (*Personal*)



Picture 20. Ananas Packaging Right Side (*Personal*)

## Appendix 2. Supplier List

### 1. Pineapple Skin and Pineapple Crown

Our main ingredient came from local market and supermarket in town.

### 2. Salt

Salt that we used is from Pelangi Mini Market that is located at Ruko Taman Gapura Block F No. 19-20, Sentra Taman Gapura, Sambikerep Street, Lontar, Surabaya City, East Java 60217.

### 3. Packaging Bottle

The packaging bottle that we use is from:

[https://www.tokopedia.com/anugerah-herbal/botol-hdpe-linear-induction-botol-obat-kapsul-botol-hdpe-100ml?trkid=f=Ca0000L000P0W0S0Sh,Co0Po0Fr0Cb0\\_src=search\\_page=1\\_ob=23\\_q=botol+hdpe+++linear\\_po=1\\_catid=1037&whid=0](https://www.tokopedia.com/anugerah-herbal/botol-hdpe-linear-induction-botol-obat-kapsul-botol-hdpe-100ml?trkid=f=Ca0000L000P0W0S0Sh,Co0Po0Fr0Cb0_src=search_page=1_ob=23_q=botol+hdpe+++linear_po=1_catid=1037&whid=0)

### 4. Packaging Sticker

We use Vinyl Susu Sticker Type that water resistant for Ananas packaging which we made at Spectrum Darmo that is located at Raya Darmo Permai II Street No.56, Pradahkalikendal, Dukuhpakis, Surabaya City, East Java 60187.

Appendix 3. Product Logo



Picture 21. Product Logo



Picture 22. Before Packaging (*Personal*)



Picture 23. After Packaging (*Personal*)



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

NAME : Gabrielle Tyeisia Giselle Wijaya  
STUDENT ID : 1774130010033  
CLASS : Fondant / Florence



TITLE : Meat Tenderizer Powder from Pineapple Skin and Leaves

INGREDIENTS :


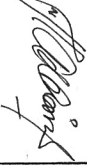




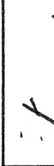
- 200 g pineapple skin (use young pineapple)
- 50 g pineapple leaves
- 5 g salt
- 5 g sugar



STEPS :

1. Wash the whole pineapple. Pat it dry.
2. Peel the pineapple skin and also take the leaves.
3. Cut the pineapple skin into small dice and chop the leaves.
4. Dry the pineapple skin and leaves in the oven in 50<sup>0</sup>C for 12 hours.
5. Blend in a food processor into a fine powder.
6. Strain the powder until it is smooth.
7. Put in the packaging.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 27 Feb ' 2019  Henri	DATE: 28 February 2019  SEKAR	DATE:

**R&D PROJECT**  
**APPROVED!**  
**( A New Product)**

No	Date	Topic Consultation	Name/ Signature
1.	30/01-19	Title and Labels	
2.	06/02-19	- How to make the product - The best way to handle the product	
3.	20/02-19	- Product Nutrition - How to <del>seem</del> differentiate my new product with another.	
4.	27/02-19	RnD Recipe	
5.	26/07-19	RnD Report	
6.	30/07-19	- Calculation finance - Nutrition Fact	
7.	30/07-19	Packaging.	

No	Date	Topic Consultation	Name/ Signature
8.	31/07-19	- Label Packaging - Legal Aspect	
9.	02/08-19	- Bibliography - Appendix	
10.	06/08-19	Final Check Report	