

APPENDIX

Appendix 1. Packaging Design



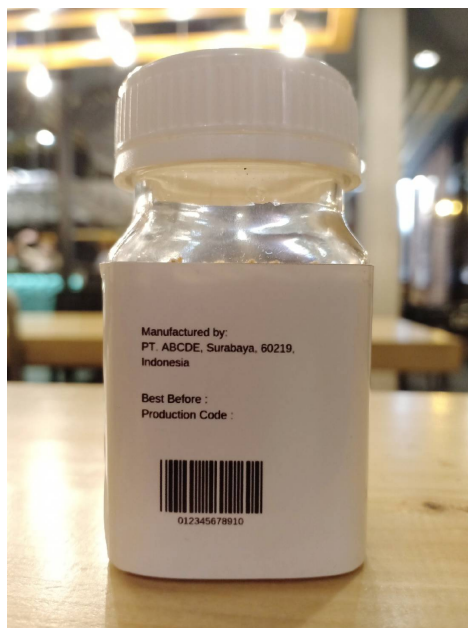
Picture 48. Bonebon Packaging Front Side
Personal Documentation



Picture 49. Bonebon Packaging Right Side
Personal Documentation



Picture 50. Bonebon Packaging Back Side
Personal Documentation



Picture 51. Bonebon Packaging Left Side
Personal Documentation

Appendix. 2. Supplier List

1. Tuna Fish Bones

The tuna fish bones are bought from Pasar Ikan Pabean that located at Jl. Panggung, Nyamplungan, Kec. Pabean Cantian, Kota SBY, Jawa Timur 60162. In the future, we are going to supply from several suppliers that only sell the fish bones, like sushi restaurant.

2. Kombu Seaweed

The kombu seaweed that we use is bought from Anugrah store in Pasar Modern Puncak Permai kios 96 located at Jl. Raya Darmo Permai III, Sukomanunggal, Kec. Sukomanunggal, Kota SBY, Jawa Timur 60189.

3. Aromatic Ingredients, Spices and Vegetables

All ingredients to make fish broth are bought from CitraLand Fresh Market that is located at Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

4. Fine Sea Salt

The fine sea salt is bought from SoebiAntiq store in Tokopedia.

https://www.tokopedia.com/soebiantiq/fine-sea-salt-1000-gram-dari-australia-garam-laut-halus-australia?utm_source=Android&utm_source=Android&utm_medium=Share&utm_medium=Share&utm_campaign=Product%20Share&utm_campaign=Product%20Share&branch_match_id=537112169789991985

5. Caster Sugar

The caster sugar that we use is bought from Tobaku located at Jl. Dukuh Kupang No.57A, Dukuh Pakis, Kec. Sawahan, Kota SBY, Jawa Timur 60225.

6. Maltodextrin

The maltodextrin is bought from Indo Food Chem store in Tokopedia.

<https://www.tokopedia.com/indfoodchem/maltodextrin-dextrin-ex-lihua-filler-produk-dgn-rasa-aroma-netral>

7. Packaging Bottle

The packaging bottle is bought from Indowater store in Tokopedia.

https://www.tokopedia.com/indowater199/botol-pet-jar-pet-60-ml-kotak-promo?utm_source=Android&utm_source=Android&utm_medium=Share&utm_medium=Share&utm_campaign=Product%20Share&utm_campaign=Product%20Share&branch_match_id=537112169789991985

8. Packaging Sticker

The type of packaging sticker that we use is the Milk Vinyl which we order and print in Spectrum Darmo located at Jl. Raya Darmo Permai II No.56, Pradahkalikendal, Dukuh Pakis, Kota SBY, Jawa Timur 60187.

Appendix 3. Product Logo, Before and After Packing



Picture 52. Product Logo



Picture 53. Product Before Packing
Personal Documentation



Picture 54. Product After Packing
Personal Documentation



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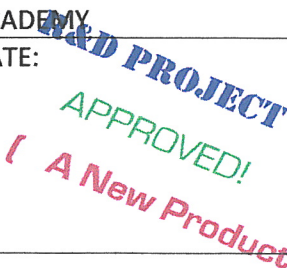
High Calcium Flavor Enhancer from Tuna Fish Bones

INGREDIENTS :

- 125 g tuna fish bones (use bones and head)
- 30 g kombu seaweed, soak in water for 1 hour and rinse
- 105 g onion, big cut
- 25 g garlic, crushed
- 35 g shallot, crushed
- 70 g carrot, big cut
- 22 g ginger, crushed
- 2-3 stalks (28 g) of celery
- 1-2 stalks (22 g) of leek
- 1.5 g white peppercorn, crushed
- 4 g coriander seeds, crushed
- 32 g lime juice
- 900 ml water
- 37 g dextrin
- 10 g fine sea salt
- 2 g caster sugar

STEPS :

1. Fast blanch all the fish bones in boiling water. Then put them in cold water. After that take them out from the water and set aside.
2. Heat a non-stick pan with a little bit of oil and cook the onion, garlic, shallot and carrot until it's caramelized.
3. In a pressure cooker, put the fish bones, kombu, onion, garlic, shallot, carrot, ginger, celery, leek, white peppercorn, coriander seeds, lime juice and water. Cook for 75 minutes until the fish bones is already tender.
4. Remove all vegetables and spices. Take only the fish bones and the fish broth then move them into a sauce pan.
5. Cook until the fish broth is reduced or almost gone.
6. After that, take only the fish bones into a plate and pat it dry.
7. Sun-dry for 16 hours in 2 days.
8. Grind the dried fish bones with a blender until it forms a coarse powder.
9. Sun-dry the fish bones powder on a plate with plastic wrap and small holes for 5 hours.
10. Grind the dried fish bones powder with a blender until it forms a fine powder.
11. Sun-dry again the fish bones powder on a plate with plastic wrap and small holes for 7 hours.
12. Strain the dried fish bones powder with a strainer into a bowl.
13. Add dextrin, salt and sugar. Mix well.
14. Put the fish bones flavor enhancer in an airtight place.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 18 July 2019 	DATE: 18 July 2019 	DATE:  APPROVED! (A New Product)

No	Date	Topic Consultation	Name/ Signature
1.	30/01-19	Title and Idea	<i>A. Collins</i>
2.	06/02-19	How to make the product	<i>A. Collins</i>
3.	20/02-19	Product Nutrition	<i>Dr.</i>
4.	25/02-19	Recep RnD	<i>A. Collins</i>
5.	10/06-19	Processing product	<i>A. Collins</i>
6.	10/06-19	RnD report (Chapter 1)	<i>A. Collins</i>
7.	08/07-19	Nutrition Fact	<i>A. Collins</i>

No	Date	Topic Consultation	Name/ Signature
8.	26/07-19	RnD Report -Packaging -Financial aspect	<i>A. Collins</i>
9.	30/07-19	RnD Report - Chapter 3 - legal aspect	<i>A. Collins</i>
10.	31/07-19	Label Packaging	<i>A. Collins</i>
11.	02/08-19	Chapter 6 & bibliography	<i>A. Collins</i>
12.	05/08-19	Check report before print	<i>A. Collins</i>