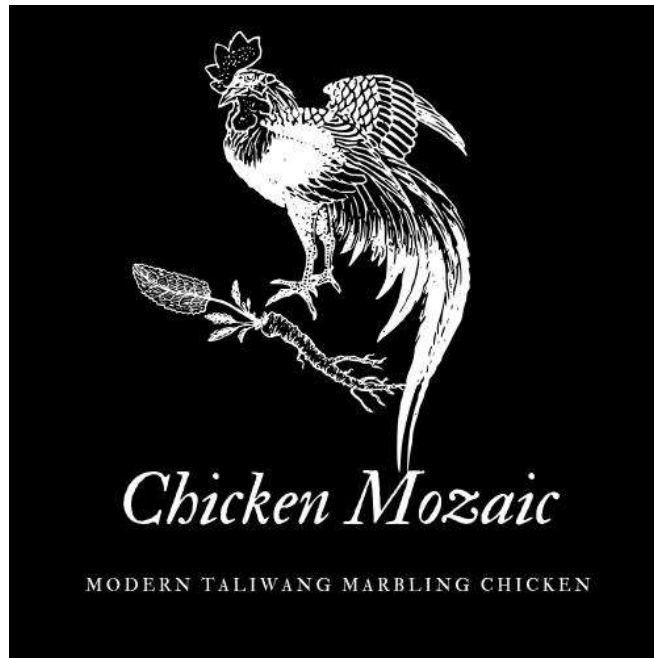


APPENDIX

Appendix 1. Logo



Picture 45. Logo Design

Appendix 2. Packaging Design



Picture 46. Packaging Design

Appendix 3 Supplier List

1. Chicken Breast

Our main ingredient comes from Prima Fresh Mart at Jalan Manukan Tengah No.10J, 51, Kec. Sambikerep, Kota SBY, Jawa Timur 60185.

2. Spices and sauce ingredient

Our spices come from Citraland Fresh Market at Jalan Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217.

3. Plastic Wrap






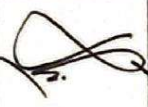
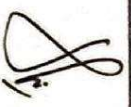
Our Plastic Wrap bought at Jl Taman International C1 No 48 Citraland, Kota SBY.





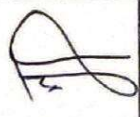
4. Packaging

Our Packaging bought at Jl Taman International C1 No 48 Citraland, Kota SBY.

5. Transglutaminase

Our Transglutaminase bought at tokodidicom88 ([Shopee.co.id/tokodidicom88](https://shopee.co.id/tokodidicom88)).

No	Date	Topic Consultation	Name/ Signature
1	11-2-2019	Cari Ide	
2.	18-2-2019	Konsultasi resep (approval)	
3.	5-3-2019	Konsultasi resep (kumpul max 11 Maret 2019)	
4.	1-4-2019	Konsultasi Bab 1	
5.	12-4-2019	Revisi Bab 1	
6.	15-4-2019	Konsultasi layout gambar	
7.	7-5-2019	Konsultasi: Logo dan kemasan	

No	Date	Topic Consultation	Name/ Signature
8.	3-6-2019	Konsultasi via email	
9.	18-6-2019	Konsultasi Nutrition Facts via email	
10.	2-7-2019	Konsultasi Cost via email	
11.	31-7-2019	Konsultasi Final RND	
12.	2-7-2019	Revisi Final RND	



TITLE : Signature Indonesia Heritage Marbling Chicken "Taliwang"

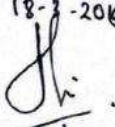
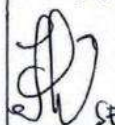
INGREDIENTS :

- 500 gr fillet chicken breast
- 20 gr curly red chili
- 50 gr big red chili
- 24 gr shallot
- 16 gr garlic
- 8 gr catchery
- 8 gr galangal
- 15 gr sugar
- 5 gr burnt shrimp paste
- 5 gr lime juice
- 30 ml kecap manis
- 30 gr block brown sugar
- 100 ml coconut milk
- Salt for seasoning
- 30 gr transglutaminase

Blend Till Smooth

STEPS :

1. Blend all the ingredient till become a smooth paste.
2. Sautee the paste till its release the aroma of spices.
3. Add the coconut milk, block brown sugar, salt, lime and kecap manis.
4. Stir until it mix well.
5. While waiting the sauce boiling, cut the chicken into strips.
6. After the sauce boiling, turn off the heat and chill the sauce immediately.
7. After the sauce get cold, mix the sauce into the raw chicken strips.
8. Place the chicken strip on the top of plastic wrap and sprinkle the transglutaminase evenly.
9. Wrap it tightly and make sure there is no air at the plastic wrap
10. Put it into the chiller for 24 hours.
11. After 24 hours the chicken will be stick each other and become a big block of chicken with taliwang marbling.
12. Wrap it again and put it at the sous vide for 2 hours at 60°C.
13. Rest it for 10 minutes and put it into the freezer.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR FOR ACADEMY
DATE: 18-3-2019  Nia Rochmawati	DATE: 20 March 2019  SERAR	DATE: R&D PROJECT APPROVED! (A New Product)