

APPENDIX

Packaging Designs

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Supplier

Margarine : Evian/Tokopedia/Blue Band

Sugar : Hokky/Tokopedia/Rose Brand

Coconut Oil/Extract : Tokopedia/Branco

Soy Milk : Tokopedia/ Local factory/house factory near Manyar Kertoajo

Mocaf Flour : Ladang Lima/Shoppe/Tokopedia

Salt : Blocks from Tokopedia

Vanilla Extract : Toffieco/Koepoe-Koepoe

Cinnamon Powder : Koepoe-Koepoe Tokopedia

Brown Sugar : Bilka Supermarket

Lemon Extract : Tokopedia

All Spice : Koepoe-Koepoe

Ginger : Koepoe-Koepoe

Cocoa Powder : Van Houten/Tokopedia

Coffee Powder : Tokopedia

Honey : Madurasa/Tokopedia

Logo :



Before/After Packing :





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

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CLASS : Florence Marzipan

TITLE :

Urban Vegan Taste

INGREDIENTS :

Cookie base:

- 130g margarine
- 160g sugar
- 35g coconut oil
- 35g soy milk
- 320g mocaf flour
- 2g salt
- 3ml coconut extract

Snickerdoodle Vanilla flavor :

- 2ml vanilla extract
- 2g cinnamon powder
- 15g brown sugar

Five Spice Cinnamon flavour


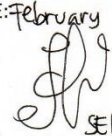
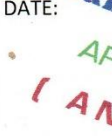
- 2ml lemon extract
- 5g all spice powder
- 5g cinnamon powder
- 2g ginger powder

Exotic Chocolate flavor :

- 5g cocoa powder
- 8g chocolate vermicelli for filling
- **5g coffee powder**
- **5g honey**

STEPS :

- **CREAMING METHOD** : mix together (preferably using hand mixer) margarine and granulate sugar until the margarine turns pale
- Mix together milk; coconut oil to the mixture and mix it quickly
- Add the dry ingredient together and continue mixing just until it corporates, watch out for *overmixing* the dough
- Divide the dough unto 3 parts evenly and adds the flavoring ingredients in each division; mix it well
- Shape the dough and put it on a layered baking tray; bake in 180°C for 5 mins just for the dough to hold its shape ; let it rest inside the oven for overnight and continue to bake in 110°C for 1 – 2 hours until the dough is completely cooked

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE:  22/2-19.	DATE: February 22, 2019  SEKAR	DATE:  R&D PROJECT APPROVED! (A New Product)

No	Date	Topic Consultation	Name/ Signature
1	1-2-19	Bimbingan & diskusi	
2	7-2-19	Menentukan protok	
3.	8-2-19	-Bentuk > prasih	
4.	15-2-19	Revisi Reesop	
5.	20-2-19	Final Produk	
6	23-2-19	Revisi Proses pembuatan	
7	24-2-19	Konsultasi E.D	

No	Date	Topic Consultation	Name/ Signature
	1-8-19	Revisi 1-4	