## APPENDIX

Appendix 1. Design Logo



Appendix 2. Supplier List

- Box Packaging : Fukupak Printing Store located at Jl. Raya Darmo Permai I No.
   69, Pradahkalikendal, Dukuh Pakis, Kota Surabaya, Jawa Timur 60226.
- Packaging Stiker
   G-walk, Jalan Ruko Taman Gapura Blok A No.8, Lontar, Kec. Sambikerep, Kota
   Surabaya, Jawa Timur 60217

Appendix 3. Design Packaging



Ingredients :	NUTRITION FACTS	
	Service Size 1658 Amount per Serving	
Koro Flour, Sugar, Butter,	Serving per container about 2 Calories 1.140	
Peanut Butter,	% Daily Value *	
Eggs, Real Purple	Total Fat 109,65g Protein 19,97g	
Vegetable Oil,	Potassium 372mg Vitamin C 3%	
Salt, Milk Powder.	Carbohydrates 141,1g Calcium 5,5% Sugar 114,8g Iron 9%	
Netto: 165g	<ul> <li>The % Daily Value (DV) tells you how much nutrient in a serving of found contributed 2.500 calories a day is used for general nutrition advice.</li> </ul>	







#### **AUTHENTIC KORO PEANUT BUTTER COOKIES**

### ABSTRACT

Kookies are cookies made from the basic ingredients of koro of Koro flour. In this case, Koro flour also contain a lot of health for the human body as some people already know that Koro flour have benefits as caring for health, controlling blood sugar, helping diet, and many more things. Koro flour are also rich in protein, vitamins, and fiber. These cookies are also made in order to create a healthy life for the community in terms of healthy snacks.

#### BACKGROUND

CONCLUSION

Cookies are snacks that are loved by almost all people in this world. I choose to make cookies as one of the applications in the form of healthy snacks that will be marketed in the world of commerce.

#### METHODOLOGY

- 1. Flour making process
- 2. Cookies making process

**# KORO FLOUR MAKING** 

Pound the koro beans

and then blend until smooth like flour

Peel the skin

from the koro

beans

- 3. Bake in the oven
- 4. Packaging process

Soak the koro

beans in the

water

From this product, it can be seen that the snacks made are gluten free. These cookies are also benefical for human health. From this report also we can find out ho to process cookies made from Koro flour properly and correctly. Koro flour also contain vitamins, protein and fiber. All materials used are also high quality. The texture of koro beans based koro flour is not the same as cookies which are usually made from ordinary flour. The textures of cookies from koro flour is more susceptible to destruction compared to cookies in general. Koro cookies is good for those on a diet.

# NUTRITION FACTS

Serving Size 165g Amount per Serving Serving per container about 2 Calories 190

Total Fat 18,27g	
Sodium 0,56g	
Potassium 62mg	
Carbohydrates 23,5g	
Sugar 19,1g	

	% Daily Value *
Protein	3,32g
Vitamin.	A 30%
Vitamin	с 3%
Calcium	5,5%
Iron	9%

\* The % Daily Value (DV) tells you how much nutrient in a serving of found contributed 2.500 calories a day is used for general nutrition advice.

Mix the icing sugar, peanut butter, vegetable oil, powdered milk, salt and butter

# MAKING KOOKIES

Add the koro bean flour, mix well, then round the shape arreange it on a baking sheet

Bake in an oven temperature 150° C to brownish yellow

EXAMINER I DR. IR. FADJAR KURNIA HARTATI, M.P
EXAMINER II CHEF RYAN YEREMIA ISKANDAR
EXAMINER III CGEF ALBERT ALDO KURNIAWAN
BY: VALLERIE NURHALIM

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