

Appendix

A. Packing design

B. Supplier information

1. Etlingera elatior

We bought the flower online from this store :

[https://www.tokopedia.com/cicioolshop/kecombrang-kincung-kencong-per-buah?](https://www.tokopedia.com/cicioolshop/kecombrang-kincung-kencong-per-buah?trkid=f=Ca0000L236,234,229,228,226,223,217,239,220,246,232,216,252,251,250,249,248,247,245,244,243,242,241,240,238,237,235,233,231,230,227,225,222,221,219,218,215,224P0W0S0Sh,Co0Po0Fr0Cb0_src=search_page=1_ob=23_q=kecombrang_po=12_catid=1165&whid=0)

[trkid=f=Ca0000L236,234,229,228,226,223,217,239,220,246,232,216,252,251,250,249,248,247,245,244,243,242,241,240,238,237,235,233,231,230,227,225,222,221,219,218,215,224P0W0S0Sh,Co0Po0Fr0Cb0_src=search_page=1_ob=23_q=kecombrang_po=12_catid=1165&whid=0](https://www.tokopedia.com/cicioolshop/kecombrang-kincung-kencong-per-buah?trkid=f=Ca0000L236,234,229,228,226,223,217,239,220,246,232,216,252,251,250,249,248,247,245,244,243,242,241,240,238,237,235,233,231,230,227,225,222,221,219,218,215,224P0W0S0Sh,Co0Po0Fr0Cb0_src=search_page=1_ob=23_q=kecombrang_po=12_catid=1165&whid=0)

2. Granulated sugar

We bought the granulated sugar from Pelangi Mini Market that is located at Ruko Taman Gapura Blok F No. 19-20, Jl. Sentra Taman Gapura, Sambikerep, Lontar, Kota Surabaya, Jawa Timur 60217.

3. S.cerivisiae (yeast)

We also bought the yeast that we use from Pelangi Mini Market that is located at Ruko Taman Gapura Blok F No. 19-20, Jl. Sentra Taman Gapura, Sambikerep, Lontar, Kota Surabaya, Jawa Timur 60217.

4. Mineral water

The mineral water that we use is also bought from Pelangi Mini Market that is located at Ruko Taman Gapura Blok F No. 19-20, Jl. Sentra Taman Gapura, Sambikerep, Lontar, Kota Surabaya, Jawa Timur 60217.

5. Acetobacter aceti starter

The Acetobacter aceti starter is taken from another vinegar that we bought from Jl. Raya Darmo Permai Selatan No.3, Pradahkalikendal, Kec. Dukuhpakis, Kota SBY, Jawa Timur 60187

6. Glass bottle packaging

The glass bottle that we use for fermentation process and packaging is bought from Fukupak Printing Store located at Jl.

Raya Darmo Permai I No. 69, Pradahkalikendal, Dukuh Pakis,
Kota SBY, Jawa Timur 60226.

7. Packaging sticker

We use the Vinyl Sticker Type for the packaging sticker
which we order from Spectrum Darmo located at Jl. Raya
Darmo Permai II No. 56, Pradahkalikendal, Dukuh Pakis,
Kota SBY, Jawa Timur 60187.

C. Product logo





Akademi Kuliner & Patiseri

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INTERNASIONAL

CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

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STUDENT ID : 1774130010049
CLASS : Fondant



TITLE : Etlingera elatior vinegar

INGREDIENTS :

1. 200 gram Etlingera elatior petals
2. 4,8 gram S.cerevisiae starter (yeast)
3. 30 gram Acerobacter Aceti bacteria starter
4. 36 gram granulated sugar
5. 200 ml water

STEPS :

1. Pasturize a big-mouthed glass jar at 65 degrees celcius hot and clean water for 30 minutes and at 75 degree celcius for 5 minutes.
2. Blender the Etlingea elatior petals and the granulated sugar to achieve a fine texture.
3. Put in the S.cerevisiae into the jar, and then put water, blended E.Elatior petals and granulated sugar into the jar. Stir slowly until corporated well.
4. Cover the mouth of the jar with a cheesecloth and place the jar in a dark and warm place (around 15-27 C). Wait for 12 days for the etanol to be produced by the fermentation process.
5. Open the cover. Put in Acerobacter Aceti bacteria starter and put the cover back on. Wait until the mixture turn into vinegar for around 3-4 weeks
6. When the vinegar is done, pass the vinegar through a sieve in order to remove the remaining of E.elatior remainings. Put the vinegar back into the jar and put a lid on it. The vinegar should last for 6 – 12 months.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 29/3/2019	DATE: 02/04/2019	DATE:
 APRILIA NURCAHYANING R	 SETAR	

R&D PROJECT
APPROVED!
(A New Product)

Research And Development Final Project

Dion Juliandro



ABSTRACT

Foods and beverages business are keep growing. many inovations have showed up and yet only a few remain. It's caused by a lack of versatility of the product which means it's only stay as a trend. Elatior craft comes to be a tradition, a way for people to change their lifestyle to a healty and versatile one.

BACKGROUND

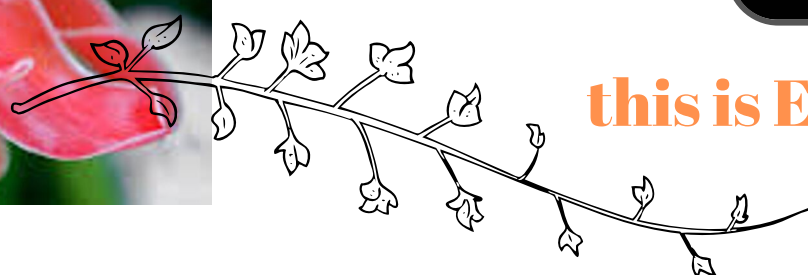
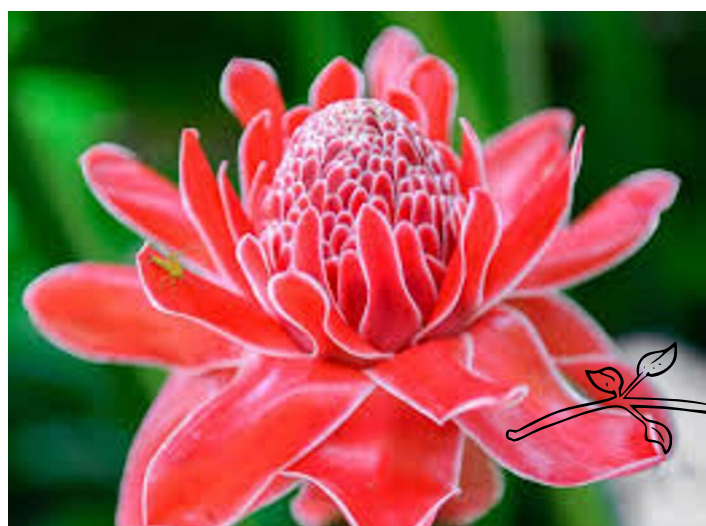
Elatior craft is a vinegar which is made from Etlingera Elatior flower's petals which specially crafted to add flavor for your dishes and to help clean and sanitize foods and utensils from bacteria.

OBJECTIVES

1. to know the nutrition of elatior craft
2. to know the SWOT of Elatior craft
3. to know the sequence Elatior craft recipe
4. to know the marketing strategy and selling pirce of elatior craft

CONCLUSION

Elatior craft is the perfect product for you who loves cooking and have a healthy lifestyles. It's anti-oxidant and anti-bacterial content will help you and your family to become more healthy and fit. it's perfect for salad dressing and seafood seasoning while on the other hand, can also be used to clean your utensils from bacteria.



this is Etlingera Elatior flower!



Nutrition Facts	
Serving size:	1 tbsp
Servings:	1
Amount per serving	
Calories	135
%	Daily Value*
Total Fat	1g 0%
Saturated Fat	0g 0%
Cholesterol	0mg 0%
Sodium	6mg 0%
Total Carbohydrate	40.4g 0%
Dietary Fiber	1.2g 0%
Total Sugars	36g
Protein	1.3g

<p>Ingredients election</p> <p>Choosing the best quality of ingredients</p>
<p>Ingredient purification</p> <p>Washing the main ingredient to clean it from debries.</p>
<p>Packaging purification</p> <p>Pasturize the glass bottle for 5 minutes</p>
<p>Ingredients mixing</p> <p>Mix all the ingredients except the mother vinegar by order</p>
<p>Fermenting</p> <p>Ferment the sugar to produce ethanol in 12 days</p>
<p>Ingredients mixing</p> <p>Put in the Acerobacter aceti (mother vinegar) into the vinegar mixture to start off vinegar fermentation.</p>
<p>Storing and fermenting</p> <p>Ferment for 3-4 weeks</p>
<p>packaging</p> <p>package inside a glass bottle with the lid on.</p>