

APPENDIX

Nutrition Facts	
1 servings per container	
Serving size	9 pcs (270g)
Amount Per Serving	
Calories	880
% Daily Value*	
Total Fat 63g	81%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 70g	25%
Dietary Fiber 2g	7%
Total Sugars 37g	
Includes 0g Added Sugars	0%
Protein 5g	10%
Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Picture 1. Nutrition Facts Oxxie Cookies

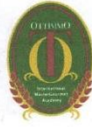


Ingredients : Jiwet Flour, Sweet Potato Flour, Butter, Sugar, Salt, Milk, Egg, Vanilla Essence

Picture 2. Oxxie Cookies Logo



Picture 3. Product



Akademi Kuliner & Patiseri
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INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ART

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High Antioxidant *Juwet* Butter Cookies

Ingredients:

- | | |
|------------------------------|--------|
| 1. <i>Juwet</i> Flour | 300 gr |
| 2. Purple Sweet Potato Flour | 125 gr |
| 3. Salt | 2 gr |
| 4. Whole milk | 180 ml |
| 5. Whole egg | 1 |
| 6. Vanilla Essence | 5 ml |
| 7. Butter | 250 gr |
| 8. Sugar | 125 gr |

Steps:

1. Pre-heat the oven into maximum temperature.
2. Mix the room-temperature butter and sugar with spatula or hand mixer until little bit pale.
3. Beat the egg, then mix it with butter and sugar mixture gradually while stirring.
4. Add the vanilla essence and whole milk then mix it well.
5. Add the mixture of *juwet* flour and purple sweet potato flour. Mix it well.
6. When it is well mixed, stir the dough with spatula.
7. Wrap the dough with cling wrap plastic and roll the dough.
8. Rest the wrapped dough in the chiller minimum 30 minutes.
9. After the dough has been rested, remove it from the chiller.
10. Then roll the dough until it is 0,5 cm thick.
11. Shape the dough according to the desired shape.
12. Bake the shaped dough in the oven (150 degree celcius) for about 15-20 minutes.
13. After 20 minutes, take the cookies out from the oven.
14. The cookies are ready to serve.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 27 Feb 2019	DATE: 28 February 2019	DATE:
 Hevi	 SEKAR	

R&D PROJECT
APPROVED!
(A New Product)

Picture 4. Original Recipe

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CULINARY ARTS - CATERING - BAKING & PASTRY ARTS

**FORM CONSULTATION
RESEARCH AND DEVELOPMENT
FINAL PROJECT**

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**STUDY PROGRAM OF CULINARY ART
OTTIMMO INTERNATIONAL
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SURABAYA**

Picture 5. Consultation Card (Front)

No	Date	Topic Consultation	Name/ Signature
1	20/2 19	Konsultasi Penentuan Produk	<i>[Signature]</i>
2	27/2 19	Finalisasi Tesap PND	<i>[Signature]</i>
3	3/3 19	BAB 1	<i>[Signature]</i>
4	23/3 19	BAB 2	<i>[Signature]</i>
5	25/4 19	BAB 3.4.5	<i>[Signature]</i>
6	5/8 19	BAB NUTRISI	<i>[Signature]</i>
7	7/8 19	—	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
8	3/10 19	Revisi I	<i>[Signature]</i>
9	4/10 19	Revisi II	<i>[Signature]</i>
10	5/10 19	Revisi III	<i>[Signature]</i>

Picture 6. Consultation Card