

APPENDIX

Appendix 1. Packaging Design



Appendix 2. List of Supplier

(1) Pasar Modern Puncak Permai

We will buy most of our ingredients from Pasar Modern Puncak Permai Surabaya including ;

- Garlic
- Shallot
- Big Chili
- Red Chili
- Ginger
- Turmeric
- Galangal
- Candlenut
- Coriander Seeds
- Nutmeg
- Lemongrass
- Cinnamon

- Salt
- Sugar
- Santan Kara

(2) Anchor

We will buy Unsalted Butter and AP Flour from Anchor

(3) Local Traditional market

We will procure these ingredients at the nearby local traditional market :

- Lime Leaves

(4) Papaya or Hokky Supermarket

We will buy cumin powder here.

(5) Maggie

Beef Broth blocks will be supplied by Maggie.

Appendix 3. Logo





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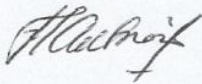

TITLE : **Versatile and Easy to Use Instant Rendang Roux Blocks**

INGREDIENTS :

Shallot 40gr	Turmeric Leaves 1 pc
Garlic 25gr	Cinnamon 5gr
Big Chilli 30gr	Lime Leaves 6 pcs
Red Chilli 6gr	
Ginger 10 gr	Salt 5 gr
Turmeric 10gr	Sugar 15 gr
Galangal 10gr	Beef Broth Blocks 2pcs
Candle Nut 12gr	Sweet Soy Sauce 2 tbsp
Corriander 5gr	Coconut Milk 200 ml
Cumin powder 1gr	
Nutmeg 3gr	Butter 40gr
Lemon Grass 15gr	Flour 40gr

STEPS :

1. Deseed and Blanch the big red chilli
2. Crush and Sautee the candle nut. Sautee the Corriander. Bruise the Lemon Grass
3. Blend all the left side Ingredients until it's a smooth Paste, sautee with oil, put in the turmeric leaves, cinnamon, and lime leaves. Sautee until it's dry and dark brown
4. Put in all the seasonings, dissolved broth, and coconut milk. Stir until well blended and bring to boil.
5. Set aside the mixture, and make a roux using butter and flour.
6. Put back the Rendang Mixture and keep cooking until pasty and dry.
7. Remove from heat and let cool, remove excess oil, mold into shape, and freeze.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR OF ACADEMY
DATE : 	DATE : 02 August 2019  SEKAR	DATE : R&D PROJECT APPROVED! (A New Product)

