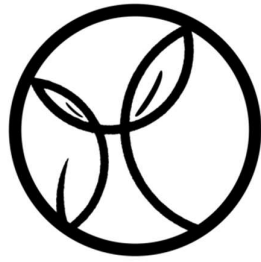


APPENDIX

Appendix 1. Packaging Design



MOZZARI

Appendix 2. Supplier List

1. Brown Rice

The Brown Rice that we used is bought from Jember city, East Java Indonesia 'Orang Sehat' brand.

2. Tapioca Starch

The Tapioca Starch that we used is bought from Rose Brand, at Superindo Citraland Surabaya.

3. Salt

The Salt that we used is bought from Kapal Brand, at Superindo Citraland Surabaya.

4. Coconut Oil

The Coconut Oil that we used is bought from Vsco at Hokky Supermarket, Ruko Graha Family, Surabaya.

5. Nutritional Yeast

The Nutritional Yeast that we used is bought from Bragg's brand at Hokky Supermarket, Ruko Graha Family, Surabaya.

6. Apple Cider Vinegar

The Cider Vinegar that we used is bought from Bragg's brand at Hokky Supermarket, Ruko Graha Family, Surabaya.

7. Garlic Powder

The Garlic Powder that we used is bought from Jay's Brand, at Superindo Citraland Surabaya.

8. Pandan Leaf

The Pandan Leaf that we used is bought from Citraland Fresh Market, Surabaya.















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CULINARY ARTS GASTRONOMY BAKING PASTRY ARTS

**CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT**

Name : Mega Lisa Suryaputra
Student Number :
Class :

**STUDY PROGRAM OF CULINARY ART
ACADEMI KULINER & PATISERI
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NAME : MEGA LISA SURYAPUTRA
STUDENT ID : 17741.3001.0059
CLASS : FONDANT – FLORENCE 2017

TITLE :
Mozarella Vegan Cheese from
Pandan Organic Rice

INGREDIENTS :

- Rejuvelac :
- 100 gr Organic Unmilled Rice
 - 500 ml Destiled Water
-
- 185 gr Cooked Rice
 - 24 gr Tapioca Starch

- 15 ml Green Lime Juice
- 45 ml Coconut Oil
- 30 gr Nutritional Yeast
- 8 gr Salt
- 4gr Garlic Powder
- 75 ml Hot Pandan Water
- 25 gr Kappa Carragenan

STEPS :

1. Begin by soaking the grains: Place the grains into a mason jar, and cover with water. Cover with cheesecloth and a rubber band, and soak for 8-12 hours.
2. Now sprout the grains: Drain the rice, and place the jar in a warm & dark place. Rinse the grains twice a day, making sure you rinse well so they don't go moldy. It will take a few days for your rice to get the teeny tails — keep rinsing until they do.
3. Now ferment your rejuvelac: Divide the grains between 3 mason jars (500 ml each), and top with filtered water. Cover each jar with cheesecloth and a rubber band, and put in a warm spot out of the direct sun for 1-3 days. Strain the liquid into clean jars, and cover and store in the fridge for up to 4 weeks. Discard the grains.
4. In a blender, add cooked rice, and hot pandan water, blend till it smooth, then add tapioca starch, green lime juice, coconut oil, salt, nutritional yeast, garlic powder, rice rejuvelac, hot water, and kappa carragenan. Blend everything until smooth.
5. take the pan, then stir all the mixture until it thicken. move quickly to the molds that you want, let it cool and set in the fridge up to 3 or 4 hours, the vegan rice cheese mozarella is ready to serve.

APPROVAL BY ADVISOR	APPROVAL BY LIBRARIAN	APPROVAL BY DIRECTOR ACADEMY
DATE: 23/2-19	DATE: 25 February 2019	DATE:

R&D PROJECT
APPROVED!
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