

# APPENDIX

## Appendix A

Logo



## Appendix B

Packaging Label



125 g



## **Appendix C**

### Supplier List

1. Toko 21 Cempaka Baru, Central Jakarta (Tokopedia): Mung Bean Blue Ribbon
2. Gulaku Official, Central Jakarta (Tokopedia): Granulated Sugar
3. Sombrero, Bandung (Tokopedia): Vegan Yogurt Starter
4. Jaya Plastik, West Jakarta (Tokopedia): Cup, Lid, and Spoon
5. Karomah on Resto, South Tangerang (Tokopedia): Aluminium Seal, Plastic Seal, and Hot Air Gun
6. SmartPrint, South Tangerang: Lid Label Sticker and Side Label Sticker
7. Ace Hardware: Food Scale and Jars
8. Dunia Keju, Surabaya (Shopee): Cheese Cloth
9. Hoki Makmur, Surabaya (Shopee): Thermometer

# MUNG BEAN YOGHURT

(Beanjo Yoghurt)

**Yield** : 1 L

**Ingredients** :

- 200 g mung bean (main ingredient)
- 1600 mL water
- 30 g granulated sugar
- 5 g yoghurt starter

**Method** :

1. Soak mung bean in water overnight. Drain and blend it with 1600 mL of water. Strain with cloth.
2. Cook the mung bean milk at 85 °C for 25 minutes. Add in sugar and stir until dissolved.
3. Cool it down until it reaches 43 °C. Mix in the yoghurt starter until well combined.
4. Put it in a sterilized jar at 43 °C for 4 hours or put it in a room temperature for 12 hours.
5. The mung bean yoghurt is ready once it sets. Then, put it in a chiller.

**Serving Method** :

Serve cold with oat and fruit slices.

**Health Benefits** :

- Rich in important nutrients
- High in protein
- Good for digestive health
- Good for heart health
- Lower blood sugar levels
- Strengthen immune system
- Promote weight management
- Support a healthy pregnancy



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