

APPENDIX

a. Packaging Design



Picture 31. Jack's Packaging Design

b. Supplier List

- **Jackfruit Seeds**

Jackfruit seeds supplied by jackfruit supplier at Kariango, Pinrang, South Sulawesi and collected from rujak or es buah seller.



Picture 32. Jackfruit Seeds
Supplier

- **Packaging**

For packaging material supplied by PT. Usaha Timor which located at Timor Street Number 14/127, Ende, Wajo, Makassar, South Sulawesi.

- **Other Ingredients**

Other Ingredients like salt, White Pepper and Powdered Mushroom Broth will supply by Coang Shop at Veteran Selatan Street number 24, Maricaya, Makassar, South Sulawesi.

c. Logo



Picture 33. Jack's Logo

d. Nutrition Calculation Table

Table 9. Nutrition Calculation Table

	C A L O R Y	P R O T E I N	F A T S	C A R B O	C A L C I U M	P H O S P H O R	I R O N	V I T A	V I T B1	V I T C	S O D I U M
Jackfruit Seed	528	13,44	0,32	117,44	105,6	640	3,2	0	0,64	32	0
To make 80-gram jackfruit seeds flour needed 320-grams raw jackfruit seeds. The calculation of Jackfruit seeds based on table 4.1 with formula $\frac{320}{100} \times X$											
Totole	2	0	0	0	0	0	0	0	0	0	0,015
To make 80-gram jackfruit seeds flour needed 1-grams Totole. The calculation of Totole based on table 4.2 with formula $\frac{1}{1} \times X$											
Salt	0	0	0	0	0	0	0,03	0	0	0	0,582
To make 80-gram jackfruit seeds flour needed 1,5-grams salt. The calculation of salt based on table 4.3 with formula $\frac{1,5}{1} \times X$											
White Pepper	0	0	0	0	0	0	0	0	0	0	0,002
To make 80-gram jackfruit seeds flour needed 1-grams white pepper. The calculation of white pepper based on table 4.4 with formula $\frac{1}{1} \times X$											
Total	530	13,44	0,32	117,44	105,6	640	3,2	0	0,64	32	0,599

Name: Marcelina

Class: Fondant

Instant Mashed Jackfruit Seeds

Ingredients:

250 gr jackfruit seeds

10 gr butter powder

8 gr whey powder

7 gr non- fat powder milk

2 gr parsley

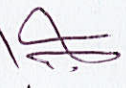
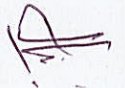





3 gr table sugar





5 gr salt

Procedures:

1. Wash the jack fruit seeds
2. Boil it for about 30 minutes until the seeds are mushy.
3. Drain the seeds and remove the skin of the seeds
4. Slice the seeds and put it in the oven at 80 degrees (Celsius) until dry.
5. Put the seeds into a blender and blend it until it turns into powder. Filter the powder using a strainer to get the flour.
6. Mix the jackfruit seeds flour with butter powder, whey powder, non- fat powder milk, parsley, table sugar and salt.



No	Date	Topic Consultation	Name/ Signature
1.	May, 24 th 18	Konsultasi Revisi	
2.	May, 28 th 18	Konsultasi Revisi	
3.	June, 14 th 18	Konsultasi revisi produk dan tekstur	
4.	June, 20 th 18	Konsultasi proses pembuatan produk	
5.	June, 25 th 18	Konsultasi revisi produk dan tekstur II	
6.	June, 27 th 18	Konsultasi Executive Summary	
7.	July, 6 th 18	Konsultasi nilai gizi produk	

No	Date	Topic Consultation	Name/ Signature
8.	July, 17 th 18	Revisi Chapter 1 sampai 5	
9.	July, 23 th 18	Revisi Chapter 3 dan sumber penulisan	
10.	August, 3 rd 18	Konsultasi Chapter 1 sampai 5 II	
11.	August, 8 th 18	Konsultasi Chapter 1 sampai 5 III	
12.	August, 16 th 18	Konsultasi revisi R n D	



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FORM CONSULTATION RESEARCH AND DEVELOPMENT FINAL PROJECT

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