

**APPENDIX**

**Attribute of Business**



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**RND PROJECT**  
**Homemade Jackfruit Vinegar**



**Ingredients :**

½ cup	Sugar
1ltr	Water
500gr	Jackfruit
1 bottle	sterile container
2 pieces	rubber ban
1 or 2 pieces	cloth (depends on the cloth size)
1 piece	bowl
1 piece	strainer

**How to Make :**

1. Cut the jackfruit into half, measure it 500gr
2. Put sugar into the water, mix together until become sugar solution
3. Put the jackfruit into the sugar mixture solution into bowl
4. Plastic wrap the bowl, and make a tiny hole so the carbon dioxide can escape, then put at room temperature, leave it for 7 - 10 days
5. After 7 - 10 days, remove the wrap and strain the fermented mixture to remove all of the jackfruit
6. Pour the liquid into the suitable sterile container, and cover the container with multiple layer of cloth and rubber ban
7. Put on dark place or place where's not direct contact with the sun for 2 weeks, but for better result is for 6 weeks