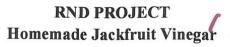
## **APPENDIX**

## **Attribute of Business**





Albert K. Fondant

Ingredients:

1/2 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