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## APPENDIX

### APPENDIX 1. Design and Logo Packaging



Figures 6.1 Design and Logo

### APPENDIX 2. Supplier List

- SCOBY and Starter Tea  
The SCOBY and starter tea is from bysiaku (Shopee)
- Turmeric Leaf  
Turmeric Leaf is from Modern Market Citraland that is located in Jl. Taman Puspa Raya, Made, Kec. Sambikerep, Kota SBY, Jawa Timur 60217
- Water  
Water is from Indomaret Citraland that is located in Niaga Gapura Road Blok TK 2 No.12, Lidah Kulon, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213
- Sugar  
Sugar is from Superindo Citraland that is located in Jalan Telaga Utama D1 No.31-32, Jeruk, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213
- Pear  
Pear is from Superindo Citraland that is located in Jalan Telaga Utama D1 No.31-32, Jeruk, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213

- Rosemary  
Rosemary is from Hokky that is located in Pradahkalikendal, Dukuhpakis, Surabaya City, East Java 60226
- Commercial Bottle  
Commercial bottle is from Toples Laris Manis (Shopee)
- Label  
Label is from Metropolis that is located in G-Walk Jalan Ruko Taman Gapura Blok A No.8, Lontar, Kec. Sambikerep, Kota SBY, Jawa Timur 60217

### APPENDIX 3. Scanned Approved Recipe

Recipe : Kombucha Turmeric Leaves

Yield : 5 portion

Main Ingredients : 200 gr Turmeric Leaves

Ingredients :

- 200 gr Turmeric leaves
- 1000 mL Water (for the tea)
- 100 gr SCOBY
- 100 gr Sugar
- 120 mL pear puree
- Fresh rosemary

Method

#### A. Turmeric leaves tea

1. Wash the turmeric leaves until clean
2. Do the steam blanching. Put the leaves into a steamer for 5 minutes
3. Shock the leaves with ice cold water
4. Pad dry the leaves and cut the leaves into small pieces so it can fit in tea bag later on
5. Put the leaves in the oven 60°C for 3.5 – 4 hours until the leaves dried
6. Put 2 – 3 gr of the leaves into the tea bag

#### B. Kombucha

1. Sterilize the jar and the bottle by pouring boiling water and dry it.
2. Brew 5 tea bag with 1000 mL hot water.
3. Add 100 gr granulated sugar mix it until the sugar dissolve and let it sit for 5 minutes
4. Sieve the tea into a glass jar and chill it until it reaches 25°C or room temperature
5. Add 100 gr of SCOBY into the liquid and cover it with cotton kitchen towel and let it sit for the first fermentation in room temperature for 7 – 10 days.
6. After the first fermentation, taste it first. If it still too sweet, let it sit again for a couple of days. If the taste is already as desired, put the kombucha in glass bottle and add pear puree and rosemary. Let it ferment for a second time for 2 – 3 days in room temperature, then chill it in refrigerator before opening.
7. Kombucha is ready to be served

Student Name : Friana Elizabeth Audrey

Advisor Name : Hilda Iskandar

Date & time of submission: 1/4/22 11.11

### Recipe Background

Turmeric leaves contain a lot of antioxidant such as phenol that has a lot of benefit for our body. Unfortunately, not many people cook these leaves for many products, as they usually only cook it only to be a stir fry. Therefore, turmeric leaves are very suitable to be the main ingredients for kombucha, which is a probiotic drink that contains antioxidant. So in this recipe, the use of turmeric plant can be maximize.

APPROVAL TABLE

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	✗
PROCESSING METHOD	20	✓
UNIQUE INGREDIENTS	20	✓
PRODUCT OUTLOOK	20	✗
HEALTH & NUTRITION	15	✓
NEW MODIFICATION	5	✓
<b>TOTAL</b>		<b>60</b>

NOTES

## APPENDIX 4. Scanned Sensory Test



Akademi Kuliner & Patiseri  
**OTTIMMO**  
 INTERNASIONAL  
KULINER & PASTERI

### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 22 April 2022  
**NAME** : Friana Elizabeth Audrey  
**NIM** : 2074130010065  
**PRODUCT** : Kombucha teh daun kunyit (pear and rosemary)  
**ADVISOR** : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	X	√	√	√
Panelist 2	√	X	√	√	√
Panelist 3	√	√	√	√	√
Panelist 4	√	X	√	√	√
Panelist 5	√	√	√	√	√
Panelist 6	√	√	√	√	√
Panelist 7	√	√	√	√	√
Panelist 8	√	√	√	√	√
Panelist 9	√	√	√	√	√
Panelist 10	X	√	√	√	√

**NOTES** :

- Rosemary dikurangi. Pearnya tidak terasa.
- For some of the herbs being used, could add a bit more taste because for me the turmeric (kunyit) is a bit stronger than the other components



**APPENDIX 5. Scanned Consultation Form**



Mademi Kuliner & Pastry  
**OTTIMMO**  
INTERNASIONAL

**CONSULTATION FORM**  
CULINARY INNOVATION AND  
NEW PRODUCT DEVELOPMENT

Name : Frana Elizabeth Adrey  
Student Number : 2079130010065  
Advisor : H. K. ... I. ...

No	Date	Topic Consultation	Name/Signature
1	15/3'22	Recipe consult 1 (adulter)	[Signature]
2	18/3'22	Recipe consult 2 (toping pisang)	[Signature]
3	29/3'22	Recipe consult 3 (kombucha bungkus)	[Signature]
4	5/4'22	Konsul daun pakis	[Signature]
5	11/4'22	Daun kungit & kombucha	[Signature]
6	12/5'22	Financial Aspect	[Signature]

No	Date	Topic Consultation	Name/Signature
7	13/9'22	SWOT	[Signature]
8	12/9'22	Mumsi Kombucha	[Signature]
9	7/11'22	Revisi BEP Revenue	[Signature]
10	7/11'22	Revisi BEP Unit	[Signature]