

## APPENDIX

### A. Picture of Product and Logo Design



### B, Fixed Recipe Tofu Waste Pasta Recipe

#### TOFU WASTE PASTA

ALVIN LIADY LIE

#### RND

Ingredients :

Tofu Waste 75 gr

Flour 20 gr

Cornstrach 5 gr

Xamthan Gum 4 gr

Oil 2 tbsp

Water 40 ml

2 egg

Methods :

1. Combine the tofu waste, flour, xamthan gum and cornstrach. Make a well in the center
2. lace the egg, water, and oil, if using, in the center of the well. Gradually pull the dry ingredients into the egg mixture. Stir until loose mass forms. As you mix the dough, adjust the consistency with additional flour or water. The dough should be tacky but minimally moist.
3. Turn the dough out onto a floured work surface and knead until smooth and elastic, 4 to 5 minutes. Gather and smooth the dough into a ball, cover and let the dough relax at room temperature for at least 1 hour
4. Roll the pasta dough into thin sheets by hand or by using pasta rolling machine and cut into desired shape, and then the pasta is ready to cook.