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APPENDIX

1. Design and Logo of Packaging



Picture 24. Design Logo & Label

2. Supplier List

Supplier is one of the most important roles. We collaborate with suppliers to make high quality for our products and as for the other ingredients, we collaborate with grocery stores in several traditional markets.

- **Wild Horse Milk**

The wild horse milk is from farmers in Sumbawa.

- **Glutinous Flour**

The glutinous flour is from Tobaku, Dukuh Kupang.

- **Brown Rice**

The brown rice is from Shopee.

- **Coconut Dregs**

The coconut is from Modern Market Citraland.

- **Stevia**
The stevia is from shopee.
- **Vanilla Essence**
The vanilla essence is from Tobaku, Dukuh Kupang.
- **Bamboo Besek**
The bamboo besek is from shopee.
- **Label & Sticker Logo**
The label & sticker logo is printed from Metropolis, Gwalk.

3. Scanned Approved Recipe



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
 CULINARY ARTS GASTRONOMY BAKING & PATISSERIE ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 6 June 2022
NAME : Aulia Rahmi
NIM : 2074130010082
PRODUCT : Dodol susu kuda liar
ADVISOR : Arya Putra Sudjaja, SE

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

NOTES :

- Terlalu cair, kurang padat
- Tekstur belum menyerupai dodol. Dodol makanan semi basah sedangkan masih terlalu basah dan lengket
- Taste udah ga amis lagi. Texture also improving



Picture 25. Sensory Test Approved



**CONSULTATION FORM
RESEARCH AND DEVELOPMENT
FINAL PROJECT**

Name : Ayu Putri
 Student Number : 2074130010082
 Advisor : Ayu Putri, Sudiwulan

No	Date	Topic Consultation	Name / Signature
1.	25/9/22	Konsultasi produk	
2.	3/10/22	Konsultasi resep	
3.	26/9/22	Konsultasi rancangan	
4.	5/10/22	Konsultasi packaging	
5.	11/10/22	Konsultasi BAB 1	
6.	14/10/22	Konsultasi BAB 2 final draft	

No	Date	Topic Consultation	Name / Signature
7.	17/10/22	Konsultasi BAB 1	
8.	17/10/22	Konsultasi Alat-alat	
9.	18/10/22	Konsultasi Layout	
10.	19/10/22	Final consultation Approval	

Picture 26. Consultation Form