

## BIBLIOGRAPHY

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# APPENDIX

## Appendix 1



Picture 16 Packaging Design

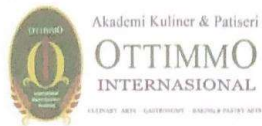


Picture 17 Logo

## Appendix 2

1. Melon, Superindo, Jalan Telaga Utama D1 No.31-32, Jeruk, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213
2. Urea, Farahshoop, Shopee
3. Vinegar, Superindo, Jalan Telaga Utama D1 No.31-32, Jeruk, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213
4. Starter nata de coco, AW88, Shopee
5. Water, Superindo, Jalan Telaga Utama D1 No.31-32, Jeruk, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213
6. Sugar, Superindo, Jalan Telaga Utama D1 No.31-32, Jeruk, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213
7. Melon Syrup, Superindo, Jalan Telaga Utama D1 No.31-32, Jeruk, Kec. Lakarsantri, Kota SBY, Jawa Timur 60213

### Appendix 3



### CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 31 May 2022  
NAME : Ryan Elim Tali  
NIM : 2074130010005  
PRODUCT : Nata de melon  
ADVISOR : Andreas Aditama Dachi, S.E., A.Md.Par.

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

NOTES :



Picture 18 Approval

**OTTIMMO**  
INTERNASIONAL





**CONSULTATION FORM**  
**RESEARCH AND DEVELOPMENT**  
**FINAL PROJECT**

Atakerti Kulbair & Partners







Name: Rayan Elwan

Student Number: Hen. Advanata

Advisor: Hen. Advanata

No	Date	Topic Consultation	Name/Signature
	20/10	Chapter 4.	
	20/10	Chapter 5.	
	20/10	Rolep.	
	20/10	Product Shelf life	

No	Date	Topic Consultation	Name/Signature
	29/10	Financial Aspect	
	20/10	Nutrition and food safety	
	20/10	Ingredients & overall overview	
	20/10	Chapter 1	
	20/10	Chapter 2	
	20/10	Chapter 3	

Picture 19 Consultation Form

Recipe name : Nata de Melon

Yield : 10 portion

Main ingredient: whole melon exclude skin and seed

Ingredients:

2 Melons (4Kg)

0.25gr urea/ZA

20cc vinegar

150ml starter nata de coco

1.5lt Water

50gr sugar

90ml melon syrup

Method:

1. Cut the melon into small pieces
2. Blend until smooth and becomes a juice
3. Squeeze and strain the melon juices into a sauce pan
4. Add water, urea and vinegar then boil until boiling
5. After boiling, let it rest until cold
6. After it is completely cold, add the nata de coco seed starter and stir until smooth
7. After that, pour into the mold and cover with a clean cloth and secure with string
8. Store at the room temperature for 7-10 days and do not open until ready
9. After 7-10 days, wash the nata de melon with cold water for 3-5 times depending on thickness
10. Soak more with mineral water for 5 days, every day the water must be change
11. Then, boil the sugar with water until it boil, then add the nata de melon into it.
12. Soak melon syrup into the nata de melon and put in refrigerator
13. Finally, nata de melon is ready to served with other drinks/dessert

Picture 20 Recipe

Student Name : Ryan Elim Tali

Advisor Name : Heni Adhianata

Date & Time submission :

Background :

Why i choose melon for the main ingredient because melon has many benefits, including preventing dehydration, meeting the nutritional needs of pregnant women, a solution for people who have difficulty defecating, lowering blood pressure, strengthening the immune system and preventing infection, helping control blood sugar and others. a lot of melons are also sometimes only taken with a slightly dark colored flesh, while the white part (the tasteless part) is usually thrown away, so I also want to take advantage of that part, processed so that people can eat it and benefit the body's health.

APPROVAL TABLE (filled by advisor)

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>		

\*approval min. 50 points

Notes :

Picture 21 Recipe