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APPENDIX

Appendix 1. DESAIN AND LOGO OF THE PACKAGING



Figure 34. Logo



Figure 35. Label



Figure 36. Jelly Cup



Figure 37. Snap Dragon Panna Cotta

Appendix 2. SUPPLIER LIST

1. Dragon fruit skin
Aneka es 55
Gg. I C/D No.55. Putat Jaya, Kec. Sawahan. Kota SBY, Jawa Timur, 60254.
2. Sugar
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
3. Coconut milk
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
4. Cornstarch
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227

5. Palm sugar
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
6. Jelly powder
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
7. Vanilla powder
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227
8. Salt
Superindo
Jl. Raya Menganti Babatan, Babatan, Kec. Wiyung, Kota SBY, Jawa Timur 60227

Appendix 3. SCANNED APPROVED RECIPE



Akademi Kuliner & Patiseri
OTTIMMO
 INTERNASIONAL
CULINARY ARTS BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 6 June 2022
NAME : Cindy Miracel Wijaya
NIM : 2074130010011
PRODUCT : Dragon fruit skin kombucha crème brulee
ADVISOR : Latifahtur Rahmah, S.Pd., M.Pd

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

NOTES :

- Warna kurang menarik secara visual, tapi rasa dan texture sudah bagus
- Ganti nama, ini bukan brulee
- Panna cota is more suitable



Figure 38. Scanned Approved Recipe

Appendix 4. CONSULTATION FORM

Name : Cindy Mirazel Wijaya
 Student Number : 2074130010011
 Advisor : Ms. Laili Fatmahan Rahmah



CONSULTATION FORM
 CULINARY INNOVATION AND
 NEW PRODUCT DEVELOPMENT

No	Date	Topic Consultation	Name/Signature
7	24/9	Nutrition and food safety	[Signature]
8	7/90	Product self self	[Signature]
9	10/10	Logo	[Signature]
10	14/10	Materials packaging	[Signature]
11	15/10	Product selling price	[Signature]
12	16/10	Suggestions for the further development	[Signature]

No	Date	Topic Consultation	Name/Signature
1	2/9	Background of the study	[Signature]
2	6/9	Keambucha built buah naga pengalihan	[Signature]
3	10/9	Revised Recipe	[Signature]
4	13/9	Product processing sequence flowchart	[Signature]
5	19/9	Product processing method	[Signature]
6	21/9	Nutrition facts	[Signature]

Figure 39. Consultation Form