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APPENDIX

PACKAGING AND LOGO DESIGN





SUPPLIER LIST

- 1. Hokky Supermarket Buah Merr
- 2. Hokky Supermarket Buah Graha Famili

SCANNED APPROVED RECIPE

: Vegan Takoyaki Recipe Name : 1-2 portion beid Main Ingredients : Avocado Ingredients Vegan Katsuobushi (made from dried 50gr King Trumpet Mushrooms shiitake mushrooms and kombu seaweed) 300ml Dashi Stock 99 6 Vegan Mayo and whole pastry flour fum Green Onions 20g rice flour Worcester Sauce 100gr Avocado Method 1. Sauteed King Trumpet Mushrooms with Soy 2. Whisk all takovaki batter 3. Pre heat takoyaki pan to 200c, put oil and pour the batter 4. Put king trumpet mushrooms, redginger, and green onions on the pan 5. make batter into a shape of ball 6. Serve with Mayonnaise and Worcester sauce Student Name :Nathaniel Jason T : Gilbert Hadiwirawan Advisor Name Date & time of submission : (filled by Academic) \ Apr 22

RECIPE BACKGROUND (50 - 100 WORDS)

cinose Takovaki because I love Japanese food and Japanese Cuisine. I want all people to experience the street foods of Japanese cuisine. I want to do research mostly on changing the takoyaki batter and katsuobushi to become vegan. People who usually make vegan takoyaki just left out the katsuobushi and just left out the egg, for me i want to develop the vegan takoyaki recipe so there's no nutrients lost and i want the takoyaki to taste like the original.

APPROVAL TABLE (filled by advisor)

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	X
PROCESSING METHOD	20	V,
UNIQUE INGREDIENTS	20	✓ ,
PRODUCT OUTLOOK	20	\\ \tau_{i}^{'}
HEALTH & NUTRITION	15	V,
NEW MODIFICATION	5	LV_
TOTAL		87

^{*}approval min. 50 points

NOTES (filled by advisor	

CONSULTATION FORM

