

## BIBLIOGRAPHY

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# APPENDIX

## 1. DESIGN & LOGO OF PACKAGING

<b>Nutrition Facts</b>	
1 servings per container	
<b>Serving size</b>	<b>1 Cup (320ml)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>240</b>
<small>% Daily Value*</small>	
<b>Total Fat</b> 4.5g	<b>6%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 39g	<b>14%</b>
Dietary Fiber 5g	<b>18%</b>
Total Sugars 34g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 9g	<b>18%</b>
<small>Not a significant source of vitamin D, calcium, iron, and potassium</small>	
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	



Ingredients:  
Spirulina, Fermented milk,  
Honey, Water, Jelly

Healthy and low in calories

Picture Appendix 1

## 2. SCANNED RECIPE APPROVED

Recipe Name : Fermented Spirulina Drink with Spirulina jelly

Yield : 1-2 person

Main Ingredient : Spirulina

Ingredient :

### Fermented Spirulina

- 150gr Spirulina Powder
- 150ml Fermented Milk
- 150ml Warm Water
- 30ml Honey

### Jelly

- 10gr Agar-agar Powder
- 300ml
- 30 ml honey
- 60gr Spirulina Powder

### Method

1. Ferment Spirulina with 150ml fermented milk as probiotic starter, 150ml warm water, and around 30ml honeysweetener like honey.
2. Assemble it in Bottle or glass jar place it on cool dark place for about 21 celsius to 12 hours - 24 hours.
3. Boil water then add 10gr agar-agar powder, 300ml water, 30ml honey, and 60gr Spirulina Powder.
4. Pour agar-agar mixture to mould rest let it cool.
5. Assemble fermented spirulina with jelly.
6. Refrigerate the mixture just because it taste better cold.



Student Name : Renaldi Tri Lesmana

Advisor name : Chef. Yohanna

Date & time of submission : 19 Mei 2022

#### Recipe Background

Many people knows spirulina was fish food, it has plenty of nutrition for fish, but they don't know if we can consume spirulina also that have similar nutrition with tempe, thats why I want to make new kind of recipe for spirulina as drink that have probiotic also good for people who have high blood pressure, cure acne, stroke, bad cholesterol contains several types of antioxidants as well as minerals and vitamins, such as magnesium, zinc, iron, vitamin B6, vitamin C, and vitamin E. Also Many other benefits for health.

APPROVAL TABLE

CHECK LIST	POINTS	APPROVAL
WASTE MANAGEMENT	20	
PROCESSING METHOD	20	✓ ✓
UNIQUE INGREDIENTS	20	✓ ✓
PRODUCT OUTLOOK	20	
HEALT & NUTRITION	15	✓ ✓
NEW MODIFICATION	5	✓ ✓
TOTAL		

NOTES

 60



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## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 6 June 2022  
**NAME** : Renaldi Tri Lesmana  
**NIM** : 2074130010054  
**PRODUCT** : Fermented spirulina & spirulina jelly  
**ADVISOR** : Yohanna Prasetyo, S.Sn., A.Md.Par.

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

**NOTES** :

- The color too deep bluish. spirulina supposed to be greenish. But taste and texture is okay
- Liquid a bit acid





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

Name : Rendi Ti Lesnara  
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No	Date	Topic Consultation	Name/ Signature
1.	19 Mei 2022	Recipe	
2.	21/21	Praface	
3.	21/2/2022	Chapter 1 Introduction	
4.	21/2/2022	Chapter 2 Product Overview	
5.	21/2/2022	Chapter 3 Nutrition	
6.	21/2/2022	Chapter 4 Financial Aspect	

No	Date	Topic Consultation	Name/ Signature
7.	21/2/2022	Chapter 5	
8.	21/2/2022	Bibliographt	
9.	21/2/2022	Design & Logo	
10.	21/2/2022	Table of Content	
11.	21/2/2022	Sweet analysis	