APPENDIX

Appendix 1. Packaging Design

Picture 18. Ananas Packaging Front Side (Personal)

Picture 19. Ananas Packaging Left Side (Personal)
KOMPOSISI:
Kult Nanas dan Daun, Garam

CARA PENGUNAAN:
Taru satu sendok makan Ananas pada 100g daging dan diamas pada 15 menit. Biasa sebelum memasak daging.

PRODUKSI OLEH:
PT. GO GREEN

Picture 20. Ananas Packaging Right Side (Personal)
Appendix 2. Supplier List

1. Pineapple Skin and Pineapple Crown
   Our main ingredient came from local market and supermarket in town.

2. Salt
   Salt that we used is from Pelangi Mini Market that is located at Ruko
   Taman Gapura Block F No. 19-20, Sentra Taman Gapura, Sambikerep
   Street, Lontar, Surabaya City, East Java 60217.

3. Packaging Bottle
   The packaging bottle that we use is from:
   https://www.tokopedia.com/anugerah-herbal/botol-hdpe-linear-induction-
   botol-obat-kapsul-botol-hdpe-
   100ml?trkid=f=Ca0000L000P0W0S0Sh.Co0Po0Fr0Cb0_src=search_page
   =1_ob=23_q=botol+hdpe+++linear_po=1_catid=1037&whid=0

4. Packaging Sticker
   We use Vinyl Susu Sticker Type that water resistant for Ananas packaging
   which we made at Spectrum Darmo that is located at Raya Darmo Permai
   II Street No.56, Pradahkalikendal, Dukuhpakis, Surabaya City, East Java
   60187.
Appendix 3. Product Logo

Picture 21. Product Logo

Picture 22. Before Packaging (Personal)  Picture 23. After Packaging (Personal)
NAME: Gabrielle Tyeisia Giselle Wijaya
STUDENT ID: 1774130010033
CLASS: Fondant / Florence

TITLE: Meat Tenderizer Powder from Pineapple Skin and Leaves

INGREDIENTS:
- 200 g pineapple skin (use young pineapple)
- 50 g pineapple leaves
- 5 g salt
- 5 g sugar

STEPS:
1. Wash the whole pineapple. Pat it dry.
2. Peel the pineapple skin and also take the leaves.
3. Cut the pineapple skin into small dice and chop the leaves.
4. Dry the pineapple skin and leaves in the oven in 50°C for 12 hours.
5. Blend in a food processor into a fine powder.
6. Strain the powder until it is smooth.
7. Put in the packaging.
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