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APPENDIX

Table 4.10. The details of brands, flavors, and weight of the samples that were included

Brand	Flavour	Netto
Chitato	Beef BBQ (Sapi Panggang)	15 gr
		35 gr
		68 gr
		120 gr
		168 gr
	Chicken BBQ (Ayam Barbekiu)	35 gr
		68 gr
	Spicy Grilled Beef (Sapi Bumbu Bakar)	35 gr
		68 gr
	Spicy Chicken (Ayam Bumbu)	35 gr
68 gr		
Original (Asli)	68 gr	
Cheese (Keju)	68 gr	
*Spicy Mexican Chilli (Bumbu pedas ala Mexico)	55 gr	
Lays	Nori Seaweed (Rumput Laut)	68 gr
	Beef BBQ (Sapi Panggang)	68 gr
	Salmon Teriyaki (Salmon Teriyaki)	68 gr
	Classic Salty (Asin Klasik)	68 gr
	*Sour Cream & Onion (Saus Krim & Bawang)	55 gr
	*Honey Butter	55 gr
	*Keju Raclette	55 gr
Potabee	Beef BBQ	35 gr
		68 gr
	Grilled Seaweed	35 gr
		68 gr
	Grilled Chicken	35 gr
		68 gr
	Wagyu Beef Steak	68 gr
*Salted Egg	68 gr	
*Melted Cheese	57 gr	
Japota	Japanese Seaweed (Rumput Laut)	35 gr
		68 gr
	Honey Butter (Madu Mentega)	35 gr
		68 gr
	Chicken Onion (Ayam Bawang)	35 gr
68 gr		

*Potato chip special edition flavors.

Table 4.11. The detail seasoning ingredients that were listed in packaging

Seasoning	Amount
Salt	8
Beef Barbecue Seasoning & Salt	5
Seaweed Seasoning & Salt	3
Spices (Onion Powder & Shallot)	2
Synthetic Spicy Chicken & Salt	2
Synthetic Chicken Barbecue, Salt, & Spices	2
Salt & Spices	2
Synthetic Spicy Grilled Beef & Salt	2
Spices	2
Cheese flavoured cream & Salt	1
Synthetic Salted Egg & Salt	1
Synthetic Salmon Teriyaki & Salt	1
Salt (0.82%)	1
Artificial Honey Butter	1
Synthetic Cheese & Salt	1
Salt (1.28%)	1
Sour Cream & Onion (7%) & Salt	1
Grand Total	36

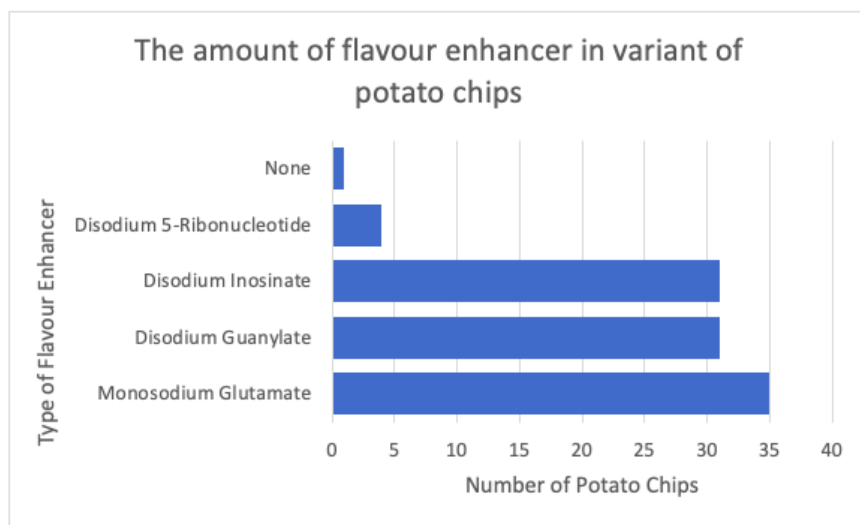


Figure 4.3. The amount of each type of flavor enhancer that were listed in the packaging

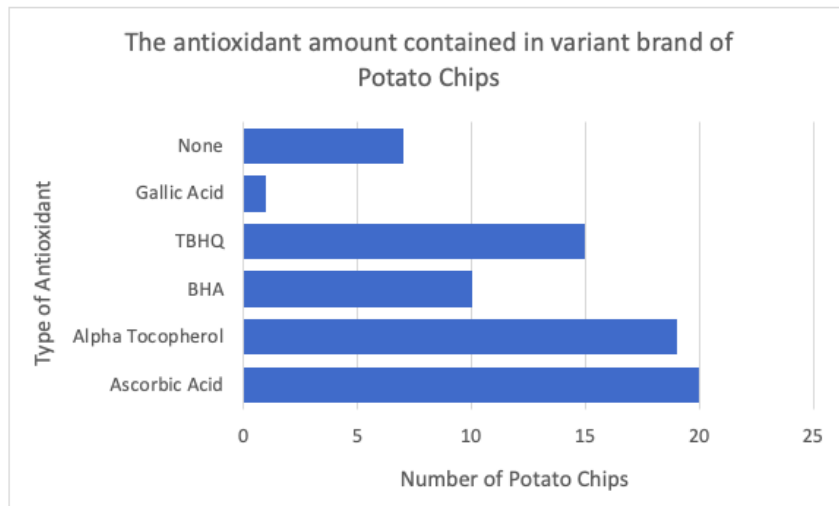


Figure 4.4. The amount of each type of antioxidant that were listed in the packaging

Table 4.12. The amount of each type of coloring agent that were listed in the packaging

Colouring Agent	Total Amount
None	29
Yellow FCF CI 15985	2
Carmine CI 75470 & Caramel I	2
Curcumin CI 75300	1
Annatto CI 75120	1
Caramel I	1
Grand Total	36

Table 4.13. The amount of each type of sweetener that were listed in the packaging

Type of Sweetener	Amount (n)	Percentage (%)
Sugar	24	66.7
Sucrose	3	8.3
Steviol Glycosides	7	19.4
None	2	5.6
Total	36	100