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APPENDIX

Nutrition Information

Composition per recommended usage:

Nutrients	Source	Min	Target	Max	UOM	%AKG*
Vit A	Retinyl acetate	485.51	606.89	728.27	mcg	74.37
Vit B1 (Thiamin)	Thiamin hydrochloride	0.76	0.95	1.13	mg	67.50
Vit B2 (Riboflavin)	Riboflavin	0.86	1.08	1.30	mg	63.53
Vit B3 (Niacin)	Niacinamide	8.64	10.80	12.96	mg	67.50
Vit B5 (Pantothenic acid)	Calcium D-pantothenate	3.24	4.05	4.86	mg	67.50
Vit B6 (Pyridoxin)	Pyridoxin hydrochloride	0.86	1.08	1.30	mg	63.53
Vit B9 (Folic acid)	Folic acid	324.00	405.00	486.00	mcg	67.50
Vit B12 (Cyanocobalamin)	Vitamin B12	1.40	1.76	2.11	mcg	67.50
Vit C	L-sodium ascorbate	54.83	64.50	77.40	mg	71.67
Vit D	Vitamin D3	8.10	10.13	13.67	mcg	67.50
Vit E	dl- α -tocopheryl acetate	8.10	10.13	12.15	mg	67.50
Sodium**	Monosodium phosphate	151.64	178.39	214.07	mg	11.89
Calcium	Calcium lactate	255.36	300.43	360.51	mg	23.11
Phosphor	Monosodium phosphate	204.30	240.35	288.42	mg	34.34
Iron	Ferrous fumarate	11.26	13.24	17.88	mg	38.96
Zinc	Zinc oxide	7.02	8.78	10.53	mg	54.86
Iodine	Potassium iodide	78.50	98.12	107.94	mcg	44.60
Selenium	Sodium selenite	19.13	22.50	27.00	mcg	64.29

*based on "ALG Ibu Hamil" 2,510 kcal

**will not be tested for Certificate of Analysis (reference only)

Appendix 1. The composition of the premix from PT Global Vita Nutritech

Appendix 2. The sample size for each analysis

Analysis	Cookies needed each treatment (pcs)	Total cookies needed (pcs)
Vitamin C analysis	3	9
Iron analysis	3	9
Color analysis	10	30
Texture analysis	3	9
Diameter & Thickness analysis	6	18
Sensory analysis	50	150
Proximate analysis	3	9
Total	78	234

Appendix 3. The process of weighing ingredients



Appendix 4. The process of mixing cookie dough



Appendix 5. The process of dough molding



Appendix 6. The process of baking the cookies



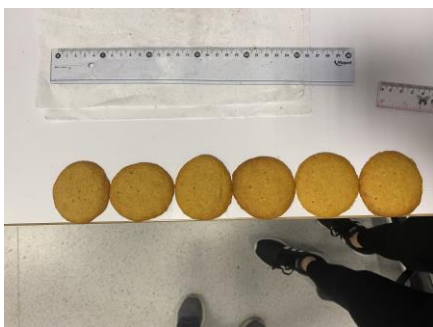
Appendix 7. The result of baked cookies



Appendix 8. The process thickness analysis



Appendix 9. The process of diameter analysis



Appendix 10. The process of texture analysis

