



# IMMUNE BOOSTER HERBS DRIED JELLY

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PARKING LOT



**Peraturan Keselamatan**

- Dilarang masuk ke dalam instalasi tanpa izin.
- Dilarang melakukan eksperimen tanpa bimbingan guru.
- Anda haruslah berhati-hati ketika membuka pintu dan tutup instalasi.
- Tidak digunakan perlengkapan kerja untuk bekerja.
- Dilarang bermain dan berlari di dalam instalasi.
- Selalu perhatikan alat keselamatan apabila bekerja.
- Pantang yang panjang hendaknya tidak dengan kasar.
- Jangan membuat api gas, tenaga listrik dan bahan kimia.
- Tidak dibenarkan membawa masuk makanan dan minuman.
- Prohikan keras dan tegas untuk semua jenis minuman dan makanan.
- Peralatan kerja dan bahan kimia dengan label yang berlainan harus disimpan secara terpisah.
- Menyalakan peralatan keselamatan haruslah dengan cara yang benar dan memperhatikan prosedur yang tertera di atas.
- Semua peralatan kerja, bahan kimia atau bahan kimia yang berbahaya harus disimpan dengan baik dan aman.
- Anda haruslah memeriksa apakah dengan baik sebelum masuk ke dalam instalasi.
- Tidak boleh ada orang lain yang masuk ke dalam instalasi yang sedang digunakan.
- Tidak boleh ada orang lain yang masuk ke dalam instalasi yang sedang digunakan.
- Dilarang membawa barang-barang yang berbahaya ke dalam instalasi.
- Dilarang bermain dengan peralatan kerja.
- Berhati-hati ketika menggunakan alat.
- Jangan menghirup uap bahan kimia, gas, debu atau lain-lain.
- Jangan menghirup bahan kimia.
- Dilarang menggunakan bahan kimia secara berlebihan dengan menggunakan alat.
- Jangan membuang sampah ke dalam instalasi.

Will Present **IMMUNE BOOSTER HERBS DRIED JELLY** from the aspect :

- ✓ **INTRODUCTION**
- ✓ **PROBLEM STATEMENT**
- ✓ **OBJECTIVES**

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- ✓ **PRODUCT DESCRIPTION**
  - ✓ **MATERIAL**
  - ✓ **METHODOLOGY**
  - ✓ **TESTIMONIALS**
- ✓ **COST EFFECTIVENESS**
- ✓ **MARKET POTENTIAL**
- ✓ **NUTRITION REPORT & FOOD ANALYSIS**
  - ✓ **NOVELTY**
- ✓ **PRODUCT'S FUTURE DEVELOPMENT PLAN**
  - ✓ **CONCLUSION**





## INTRODUCTION

Sweets can be pleasurable to eat, but too much of them can negatively impact your health. Sweets tend to be lacking beneficial nutrients and are full of detrimental ones, including saturated fat, sugars and artificial sugars. Not all sweets have the same nutritional composition, so effects may differ from product to product. Consuming sweets may bring a lot of health issues to children.



## **PROBLEM STATEMENT**

Kids love to eat sweet things. Usually sweet and snacks contains too much of sugar, salt, preservative and artificial chemical additive. Not only that the regular consumption may causes the following consequences such as diabetes, obesity, higher blood pressure, inflammation, fatty liver disease



## OBJECTIVE'S

- ✓ To provide a health snack for children's.
- ✓ To encourage them to consume herbs.
- ✓ To promote Malaysian's traditional snacks to the world level.
- ✓ To encourage entrepreneurship sprits among the member's.



# PRODUCT DESCRIPTION

Immune Booster Herbs Dried Jelly is a healthy snack that invented from fully herbs. This product will be produced and served as dried jelly which much related to Malaysian traditional snacks that is agar-agar kering (Dried Jelly). Normally agar-agar kering consumed during snack time or festivals sessions but our herbs dried jelly can be consumed any time.



# PRODUCT DESCRIPTION

It contains very much healthy ingredients and herbs such as Ocimum Tenuiflorum, Coleus Amboinicus, Pandanus Amaryllifolius and Plum Sugar. Each herbs that been used in dried herbs jelly have it's own benefits but all of the herbs have few common benefits such as

- Improve body immune system,
- Lower the blood glucose and
- Reduce body lipid level





# IMMUNE BOOSTER HERBS DRIED JELLY





# MATERIAL'S



**OCIMUM TENUIFLORUM**



**COLEUS AMBOINICUS**



**PANDANUS  
AMARYLLIFOLIUS**



**PLAM SUGAR**



**DRY GELATIN POWFER**



**PLAIN WATER**



# METHODOLOGY



First pluck the fresh herbs from the school herbs garden and wash it





# METHODOLOGY



Mix the herbs and blend it together





# METHODOLOGY



Cook all the herbs and ingredient together and filter it before pour into the mold



# METHODOLOGY



Pour the filtered mixture into the mold and let it freeze in refrigerator



# METHODOLOGY



After freeze, take out the jellies from mold and dry the jellies in the food dehydrator 12 to 18 hours





# METHODOLOGY

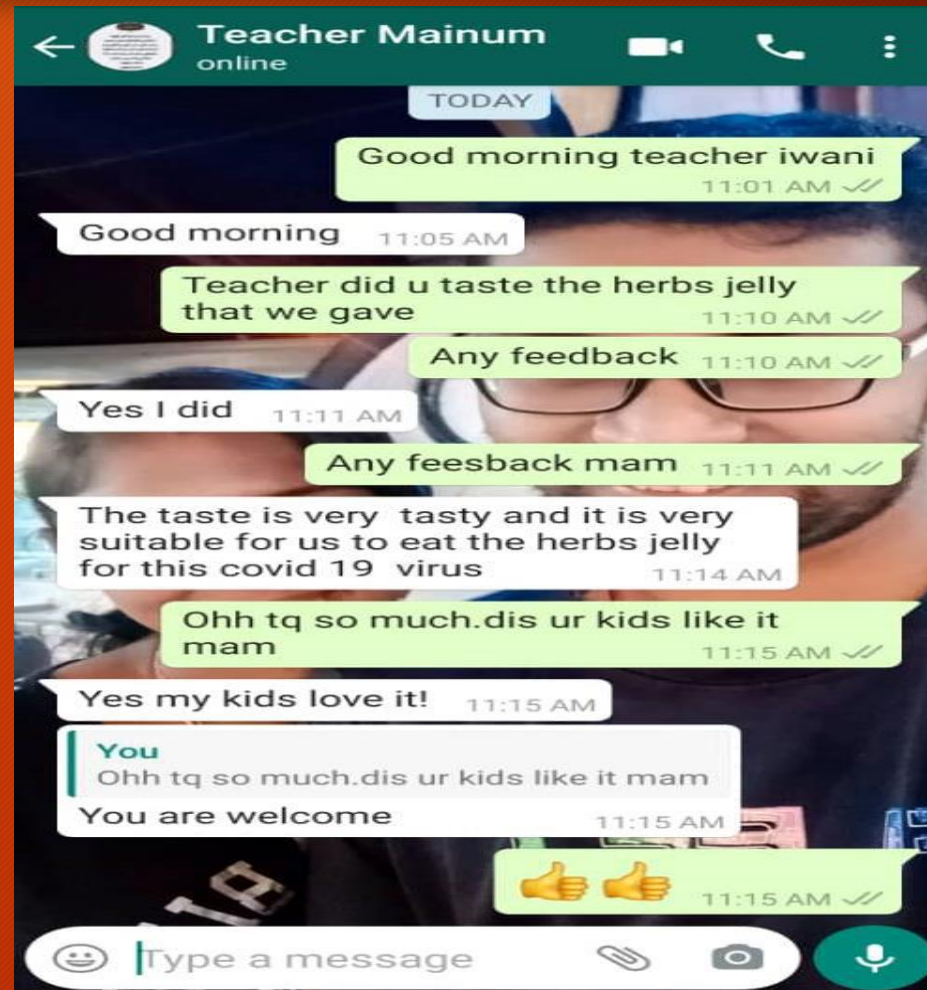
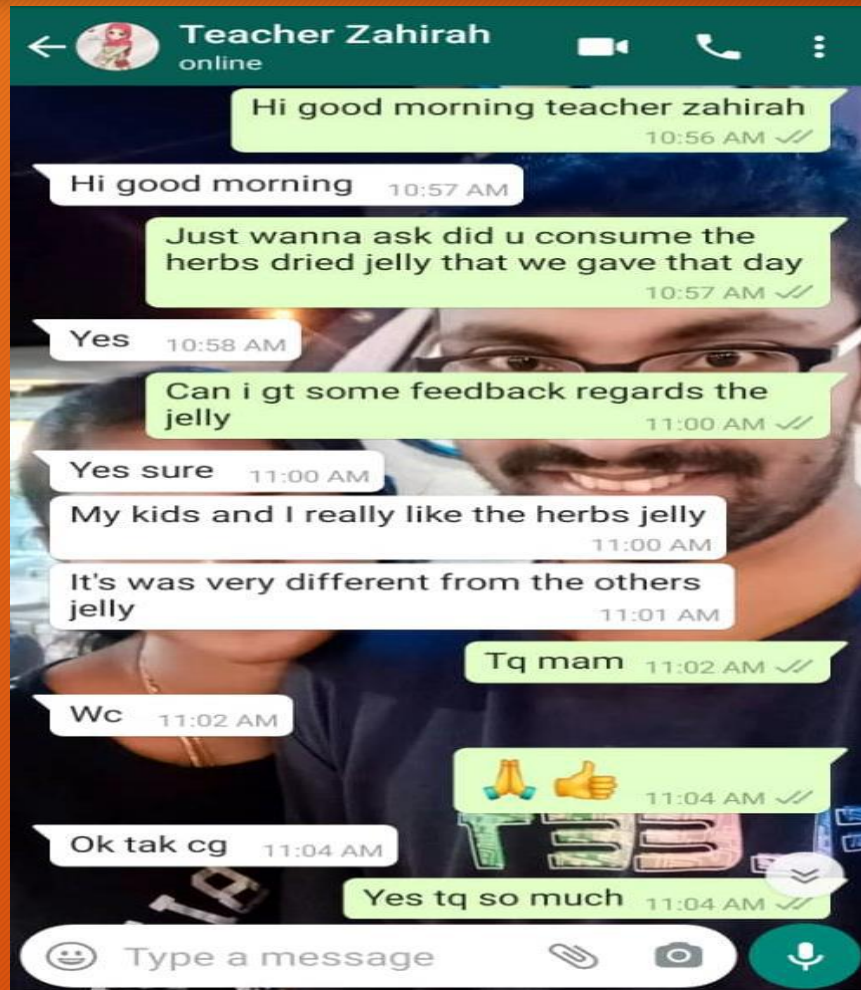


After take it out from food dehydrator and pack the jellies into zipper bags



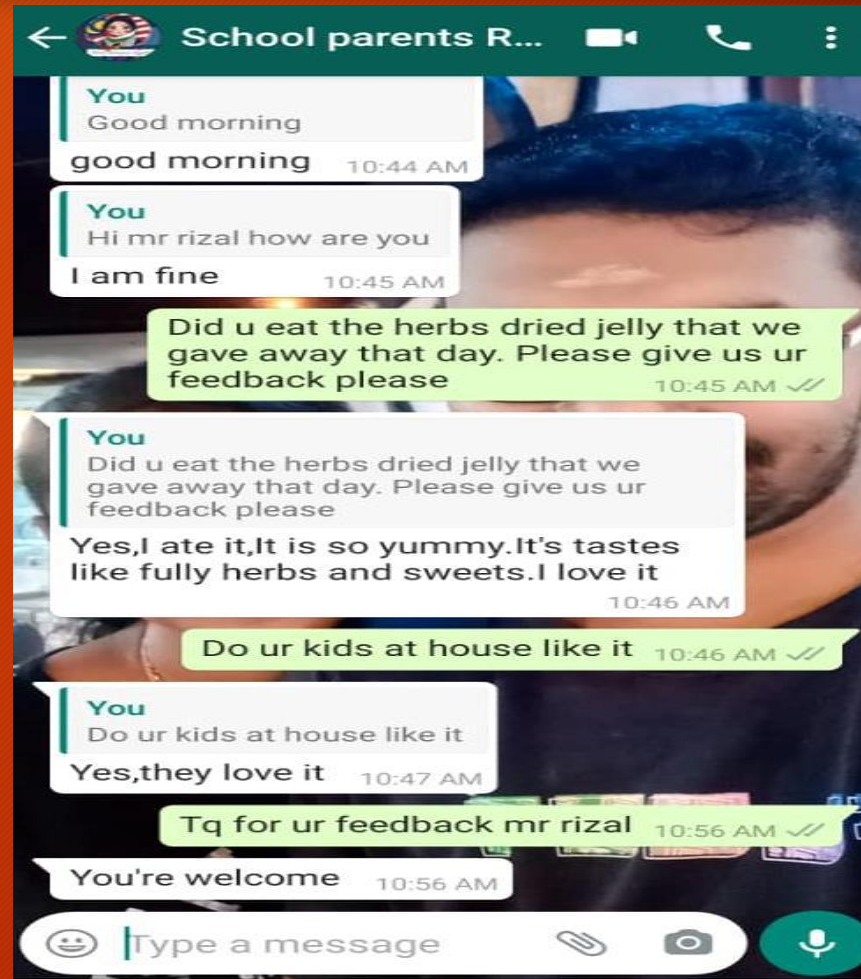
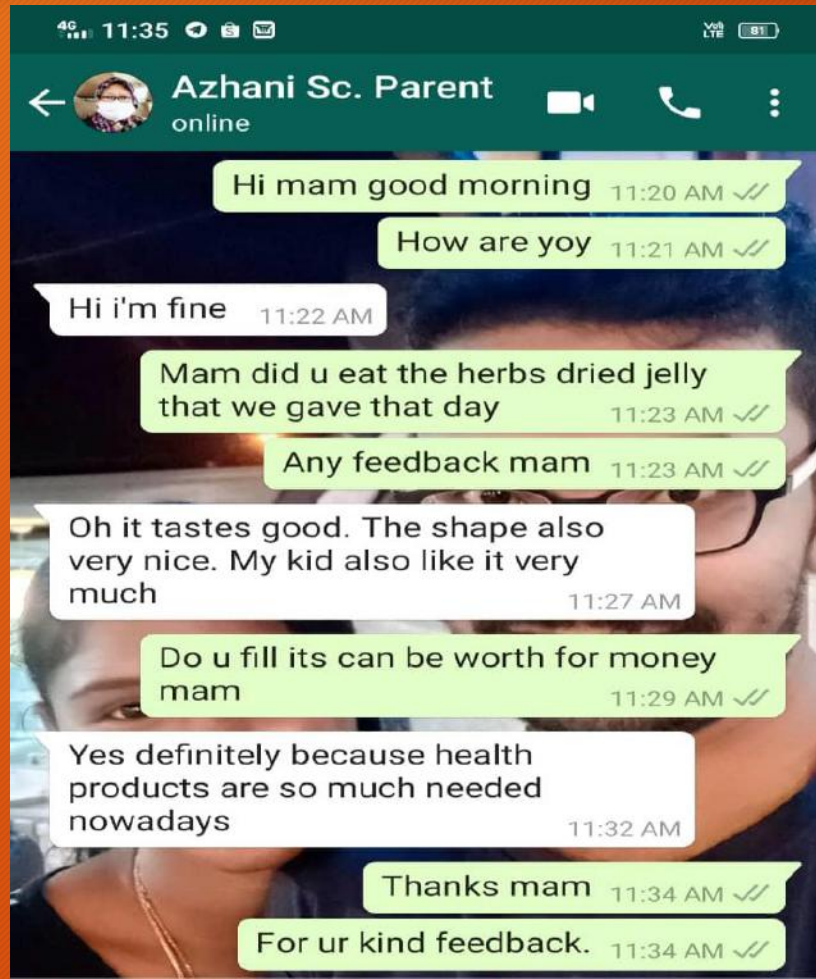


# TESTIMONIALS





# TESTIMONIALS



# THE COST EFFECTIVENESS (FOR EVERY 1000G)

Herbs	: Free (Pluck from school herbs garden)
Two packet of Dry Gelatin Powder	: RM 2.40 (Per packet RM 1.20)
300g of Palm Sugar	: RM 2.60
Total Making Cost	: Only RM 5.00 to produce 1000g herbs dried jelly
Cost of making 1g	: $RM\ 5 / 1000g = RM\ 0.005$
Cost of making 40g per packet	: $RM\ 0.005 \times 40g = RM\ 0.20$ per packet
Selling Price (Propose by vendor)	: RM 0.50 per packet
Profit by selling one packet	: $RM\ 0.50 - RM\ 0.15 = RM0.35$ per packet
Packets that can be produce	: $1000g/40g = 25$ Packet
Total Selling	: $25\ Packet \times RM\ 0.50 = RM\ 12.50$
Total profit from selling 1000 g	: $RM\ 12.50$ (Total Selling 1000g) - $RM\ 5.00$ (Total Making Cost 1000g) <b>= RM 7.50 (Total Profit)</b>



## **MARKET POTENTIAL**

This product has high potential to be commercialize world widely due to the nutrition value of the herbs dried jelly and its affordable price. It is can be sold through school canteen, online platform such as Lazada and Shoppe, retail shops and convenient store all over nation.





# NUTRITION REPORT



Lab No. : PAG00100/0019F  
Company Name : Kumaran Gengatharan  
Branch Name : Walk-in  
Company Address : No 87 Ladang Sungai Batu,  
08100, Bedong, Kedah  
Reference No. : -  
Type Of Sample : Food  
Date of Sampling : 20.01.2021  
Date Of Testing : 20.01.2021  
Date Of Report : 25.01.2021  
Sample No. : PAG00100/0019F  
Date Received : 20.01.2021  
Date Of Request : 25.01.2021

## CERTIFICATE OF ANALYSIS

Sample Description : Herbs Dried Jelly

Test Parameter	Unit	Herbs Dried Jelly	Test Method
		PAG00100	
Energy (kcal)	kcal/100g	351	Method of Analysis for Nutrition Labelling AOAC (1993)
Energy (kj)	kJ/100g	1470	Method of Analysis for Nutrition Labelling AOAC (1993)
Carbohydrate	g/100g	15.2	Method of Analysis for Nutrition Labelling AOAC (1993)
Fat	g/100g	0.5	IHM BPFT/003/2000
Protein	g/100g	0.3	MSS 1194
Sugar	g/100g	1.1	ISO/CD 22184



# FOOD ANALYSIS

Nutrition Content (In Every 40g)-Per Packet

140.1 (kcal) of energy,

588 (kj) of energy

6.08 Carbohydrate,

0.2 Fat,

0.12 Protein

0.44 sugar

# NOVELTY

- ✓ A new invented product just using herbs (Not in the current market).
  - ✓ Healthier than original dried jelly.
  - ✓ Preserve the Malaysian traditional snacks.
  - ✓ No artificial flavorings, food coloring and preservative.
    - ✓ Low cost.
- ✓ Longer life shelf because less microorganism's activity due fully herbs.





# PRODUCT'S FUTURE DEVELOPMENT PLAN

- ✓ Enhance the nutrition value of the herbs dried jelly by increasing the variants of the herbs.
- ✓ Improve the packaging by using ecofriendly packing.
- ✓ Improve the product shapes and coloring so it's can attract kids more.



# CONCLUSION

Immune Booster Herbs Dried Jelly is a nutritious snack that is highly potential to be marketed world widely. It is tasty, cheap and suitable to be consume by all the generations. In future, we hope that this product will become one of the best healthy snack in the market around the world.



# REFERENCES

- i. The Journal of Nutrition: Consumption of Sweetened Beverages and Intakes of Fructose and Glucose Predict Type 2 Diabetes Occurrence.
- ii. The Journal of the American Medical Association: Caloric Sweetener Consumption and Dyslipidemia Among US Adults.
- iii. The Journal of Nutrition: Decreases in Dietary Glycemic Index Are Related to Weight Loss among Individuals following Therapeutic Diets for Type 2 Diabetes.
- iv. University of Maryland Medical Center: Crohn's Disease.
- v. Nutrition Reviews: Effect of Consuming Different Caloric Sweeteners on Bone Health and Possible Mechanisms.



# AWARDS



Won **GOLD AWARD** in  
International Digital Innovation  
Invention Challenge 2021



# APPRECIATION

MR. CHE ROSLI BIN IBRAHIM (HEAD MASTER).

SENIOR ADMINISTRATIVE TEACHER.

SENIOR TEACHER OF STUDENT AFFAIRS.

SENIOR CO-CURRICULAR TEACHER.

KUMARAN GENGATHARAN (MENTOR).

SEKOLAH KEBANGSAAN BEDONG, KEDAH.

MALAYSIA INNOVATION, INVENTION AND CREATIVITY  
ASSOCIATION.

MALAYSIA MINISTRY OF EDUCATION.

STUDENTS PARENT'S