APPENDIX

Appendix 1. Packaging Design

Picture 38. Our Packaging Design.

Appendix 2. Product Logo

Our Product Logo Design.

Appendix 3. Nutrition Calculation

Nutrition Fact

- **Longan (/100 gram)**
  - Protein : 1,31 gram.
  - Fat : 0,1 gram.
  - Carbohydrate : 15,14 gram.
  - Cal : 60 kcal.

- **Rambutan (/100 gram)**
  - Protein : 0,62 gram.
  - Fat : 0,2 gram.
  - Carbohydrate : 19,88 gram.
  - Cal : 78 kcal.

CALORIE IN 1 RECIPE

- **Longan (1 recipe)**
  - Protein = 1500/100 x 1,31 gram = 19,65 gram x 4 = 78,6 kcal.
  - Fat = 1500/100 x 0,1 gram = 1,5 gram x 9 = 13,5 kcal.
  - Carbohydrate = 1500/100 x 15,14 gram = 227,1 gram x 4 = 908,4 kcal.

Total Calorie = Protein + Fat + Carbohydrate
= 78,6 + 13,5 + 908,4
= 1.000,5 kcal.
Rambutan (1 recipe)

- Protein = \(1500/100 \times 0.62\) gram
  = 9.3 gram \(\times 4 = 37.2\) kcal.
- Fat = \(1500/100 \times 0.2\) gram
  = 3 gram \(\times 9 = 27\) kcal.
- Carbohydrate = \(1500/100 \times 19.88\) gram
  = 298.2 gram \(\times 4 = 1192.8\) kcal.

Total Calorie = Protein + Fat + Carbohydrate
= 37.2 + 27 + 1192.8
= 1257 kcal.

CALORIE/UNIT

Note: 1 recipe = 8 bottles.
1 bottle = 3 servings.

Longan

- Protein : 19,65 gram : 8 : 3
  : 0,82 gram.
- Fat : 1,5 gram : 8 : 3
  : 0,0625 gram.
- Carbohydrate : 227,1 gram : 8 : 3
  : 9,46 gram.
- Cal : 1000,5 kcal : 8 : 3
  : 41,68 kcal.

Rambutan

- Protein : 9,3 gram : 8 : 3
  : 0,39 gram.
- Fat : 3 gram : 8 : 3
  : 0,125 gram.
- Carbohydrate : 298,2 gram : 8 : 3
  : 12,43 gram.
- Cal : 1257 kcal : 8 : 3
  : 52,375 kcal.
Fermentation Product (Longan + Rambutan)

- Protein: 1.21 gram.
- Fat: 0.1875 gram.
- Carbohydrate: 21.89 gram.
- Cal: 94.065 kcal.

# Note: We don't include carbohydrate calculations because we assume that the carbohydrates in the form of glucose which is during the fermentation process will be lost are replaced with alcohol.
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CLASS : Fondant - Florence

TITLE : Fermented Baverage Made from Longan Fruit and Rambutan Fruit High in Fibers.

INGREDIENTS :

- 3 Kilogram of Fruits (Longan and Rambutan with ratio 1:1)
- 1 Kilogram of Honey or sugar
- 5 Gram of Yeast (Fermipan)
- 1 Liter of Water

STEPS :

1. Boil water in a saucepan, add some honey and then cool it down.
2. Take some warm water, add yeast, and then pour it into the boiled water.
3. Mix it well then pour it into a pot. Close the pot, make sure to close it completely.
4. Let it sit for 2 weeks.
5. After 2 weeks, mash the Longan and Rambutan fruits.
6. Open the pot, then add the mashed Longan and Rambutan fruits into the pot. Close the pot, and make sure to close it completely. Let it sit for 1 week.
7. Strain the fermented beverage into a new pot.
8. Let it sit for 1 to 2 weeks until the colour turns into a slightly clear.
9. Boil and dry some bottles. Pour the fermented beverage into the bottles.
10. Put them in a fridge to enhance the taste.

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ABSTRACT

Our product is made from Longan and Rambutan Fruits. We try to make our fermented drinks from a mixture of longan and rambutan which is high in fiber. When you make something fermented it would contain alcohol. Our products will be packaged in premium glass bottles. The selling price will be Rp.99.900 / bottle.

METHOD

1. Ingredients, Equipment, and Utensils preparation.
2. Make the starter and then let it sit for 2 weeks.
3. Add the mashed fruits and let it sit for 1 week.
4. Strain the fruit and let it sit for 1 week until 2 weeks.
5. Pour into the bottles for packaging.

BACKGROUND

Fermentation is processing techniques by increasing the number of bacteria in food and beverages. Our product is similar with wine which is one type of alcoholic beverage usually made by the juices of grapes. Longan and rambutan have many benefits that aren’t known yet by many people. We want to make new product that never existed and to create fermented beverage with new variant. 

(Encyclopaedia Britannica, 2019)

CONCLUSION

Based on the calculation, it can be known that longan and rambutan can be used as substrate for making wine. The wine contains the fruits, yeast, water and also sugar.

BIBLIOGRAPHY