

APPROVAL 1

ARAK BELIMBING

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Date: October 14th, 2020

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APPROVAL 2

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PLAGIARISM STATEMENT

I certify that this assignment/report is my own work, based on my personal study and/or research and that I have acknowledged all material and sources used in its preparation, whether they're books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this assignment/report has not previously been submitted for assessment in any other unit, except where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarised the work of other students and/or persons.

Surabaya, October 14th, 2020

Dennis

PREFACE

As for the beginning, the writer would like to thank my Holy God, Jesus Christ for his blessings and spiritual guidance in order for me to complete this Research and Development report. The main purpose for this report is to help each student in Ottimmo to be creative and innovative as we have to create a whole new product that never been in Indonesia. One of the reasons why the writer come up with the idea of making Arak Belimbing is because the writer want to create a healthier alternative consumption which can be very beneficial to human's health condition.

During this process of completing this report, the writer received so much guidance and support. By this, the writer would like to express my gratitude to the names below:

1. My parents who have supported and provided me to achieve good education and as a family role to help me in
2. Ms. Yohanna as my RnD mentor who have helped me in so many things in order for me to understand the guideline for making this report.
3. Ms. Irra Chrisyanti Dewi as the Head of Study Program at Ottimmo International.
4. Mr. Zaldy Iskandar as the head Director of Ottimmo International.
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EXECUTIVE SUMMARY

Starfruit wine is a healthy product version for a variant of alcoholic drinks made from rice wine with a blend of starfruit chop. This has many health benefits compared to other alcoholic products. supplemented with vitamin C, vitamin B6, vitamin E, calcium, potassium and iron, making starfruit wine healthier than another alcohol. This is known to promote and assist digestion and overall health by using a suitable serving size. Antidotes Various Cancer-Free Radicals and are good for nerve operations. This product has a myriad of benefits for health compared to other alcohol products.

There will be 4 steps of processing. First is managing raw materials so that they can be prepared during the fermentation process. begins with melting sugar and water, allowed to stand until cool mixed with brown rice, star fruit juice, and yeast. The next process is Starting the Fermentation Process saves all ingredients to a glass jar, the fermentation process usually takes place within 7 days. The third process is filtering all the fermented ingredients, after that taste whether it tastes in accordance with the SOP (standard operating procedure). And the last process is the packaging process.

Arak belimbing will be packed in a glass bottle with a net content 1000 ml, which has been covered with a product sticker. 1 bottle will be marketed at a price of Rp.100000