

CHAPTER II

INGREDIENTS AND UTENSILS OVERVIEW

2.1 Description of The Material to be Used



Picture I

1. Dragon Fruit
Dragon fruit skin is the special ingredients for the drinks
2. Cinnamon
For aromatic ingredients in drink
3. Clove
For flavor enhancer in drink
4. Lemon
Natural preservative and flavor enhancer
5. Oats
Provides antioxidants, minerals and reduces sugar levels, launch the digestive system
6. Sugar
Make that alcohol from sugar and starter microorganism for speed up ferentatiton
7. Raisin
To complement that ingredients
8. Yeast
To breaks down sugar into two part become alcohol and CO₂

2.2 The Tools Used During The Processing



Picture 2



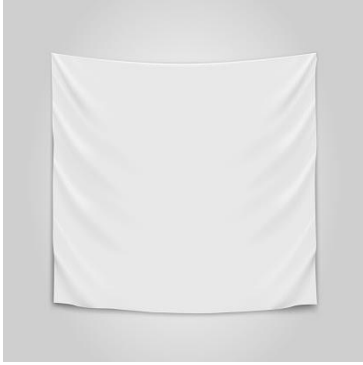
Picture 3



Picture 4



Picture 5



Picture 6



Picture 7



Picture 8



Picture 9



Picture 10



Picture 11

- **Picture 2 (BLENDER)**
To blend the dragon fruit skin.
- **Picture 3 (CONTAINER)**
To carry the process of making ethanol process fermentation.
- **Picture 4 (PAN)**
To dissolve sugar by heating water.
- **Picture 5 (KNIFE)**
To cut all the ingredients.
- **Picture 6 (FILTER CLOTH)**
To filter and clean the drink after the fermentation process is complete.
- **Picture 7 (MEASUREMENT SPOON)**
To measure in ingredients.
- **Picture 8 (WATER HOSE)**
To do out the process co2
- **Picture 9 (BIG SPOON)**
To the Stirring process
- **Picture 10 (ALKOHOMETER)**
To measure Alcohol content
- **Picture 11 (PLASTIC WRAPPING)**
To seal so that air does not leak during the fermentation process