

RESEARCH AND DEVELOPMENT FINAL PROJECT
MAKGEOLI
(MINUMAN ASAL KOREA DARI 4 MACAM BERAS)



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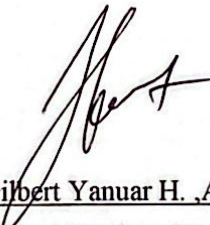
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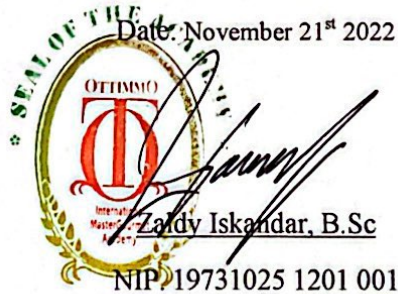
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PREFACE

Praise and gratitude for the presence of Jesus Christ, because thanks to his grace and guidance I was able to complete Research and Development on time. Thank you, Lord, for all the abundance of favors and blessings that You have given to me who is full of shortcomings. prayers and thanksgiving continue to flow from the heart and mouth to the Lord Jesus Christ.

These few lines of sentences hopefully can make my place to say thank you to:

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Stephen Kevin Susanto

EXECUTIVE SUMMARY

Drinks with fermented rice are a traditional Korean drink that many Indonesians know. So this drink can open up new markets in Indonesia. Plus, fermentation has many benefits, one example of which is good enough for health. The raw material for this fermented rice drink is very easy to get in Indonesia because the main ingredient is rice which is a staple ingredient in Indonesia. modified this drink by using four kinds of rice so as to make the nutrition of this drink higher and drink. This drink also has a lot of advantages because of the fermentation process. The selling price of this drink is very reasonable because it is only around Rp 10.000 where many people can afford to buy this drink. This modified Korean drink has eight hundred calories in each recipe and this recipe makes 4 bottles and one bottle has 200 calories.

Keyword: *Frementation, Rice, Makgeoli.*

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