

CHAPTER 1

INTRODUCTION

1.1 Background Of The Study

Makgeoli is a rice drink made from fermented rice. This drink comes from Korea and is a traditional Korean drink. This drink is made by farmers there and is usually only made when there is a party. this drink is also alcoholic and usually has an alcohol content of 6-8%.akgeolli is very nutritious and contains 80% water. Makgeolli is unfiltered and thus contains high levels of lactic acid and lactobacillus bacteria, at the level found in yoghurt. It also contains dietary fibre. This aids digestion, improves immune function and slows the aging process The lactic acid bacteria are known to retard harmful bacteria that can cause inflammation and cancer in the intestine. Lactic acid bacteria also help to strengthen the immune system Makgeolli inhibits growth of cancer cells , has anti-complementary effects , anti-inflammatory effects and antioxidant and immuno-modulating activities . With the recent increase in the consumption of makgeolli and studies on the functional effects and flavour components.

This author's makgeoli is modified with four types of rice, namely brown, red, black, and white makgeoli. I fermented these makgeoli for four days. With the addition of these four kinds of rice, the nutritional content of this drink is more and better, why can it be more and more good because with the addition these four kinds of rice so that the nutrition becomes even more. The benefits of fermentation are also quite good for health and warding off poison.

1.2 The Objective Of The Study

1. Explore rice which is processed into drink
2. Become a form of business as a new product in the field of entrepreneurship