

CHAPTER VI

CONCLUSION

6.1 Conclusion

Vinrange is a vinegar product made from orange peel. The vinegar is made by boiling the peel of the orange and pasteurizing it with sugar. Then it's fermented to produce alcohol. The alcohol then fermented into acetic acid until it becomes vinegar. The vinegar then packaged in a bottle and then sold.

The orange peel has healthy nutrition. It contains many antioxidants like flavonoids, limonene, and carotenoids. It also contains vitamin C that could boost the immunity system in the human body. Vinrange doesn't give any calories since it has no sugar, fat, and protein.

Vinrange has several advantages compared to the other vinegar. Vinrange has a healthier nutrition composition compared to normal cooking vinegar. The price of Vinrange is more competitive than normal apple cider vinegar. This product has a fresh orange aroma that favoured by some of the people.

The final price of the product is IDR 41,000. This price fit the target consumer which is aimed for the people aged 18-50. The targeted consumer expected to has a healthy lifestyle and consume the vinegar frequently. This product will be marketed in the cities, especially big cities.

From the sensory test, the Sunkist orange peel vinegar is chosen as the main ingredient selection. This caused by the taste produced by the Sunkist orange reached a higher score than the Baby Pacitan orange. Even though the Sunkist orange is winning by taste, it can't outscore the Baby Pacitan orange in term of colour and aroma.

6.2 Suggestion

While peeling the orange, the skin of the orange must contain the rind and the pith. If there is too much pith, the taste will be bitter but if there is not enough pith, the fermentation will be obstructed. The pith contains fiber and

carbohydrate necessary for the alcoholic fermentation. The rind contains essential oil and antioxidants. A balanced amount of the rind and the pith is necessary as the final result affected by both.

While fermenting, ensure that the jar and the lid used are sterile. Any contamination in the first part of the fermentation could affect the final result. It's also important to leave a bit of airspace in the jar, don't fill the jar until full. The airspace is intended for the yeast to be able to ferment properly. The second fermentation however, make sure the lid is opened and covered with filter paper so no debris could get inside.

More variety of orange could be used to make vinegar. However, further research and experiment is needed. The intended variety is the orange that won't give much bitter flavour.

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