

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**MAKING WINE BASED ON TROPICAL FRUIT (PINEAPPLE
AND STARFRUIT) USING FERMENTATION METHOD**



ARRANGED BY

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2023

PLAGIARISM STATEMENT

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Surabaya, August 29th 2023



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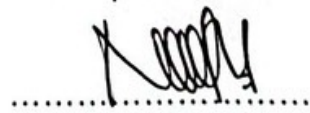
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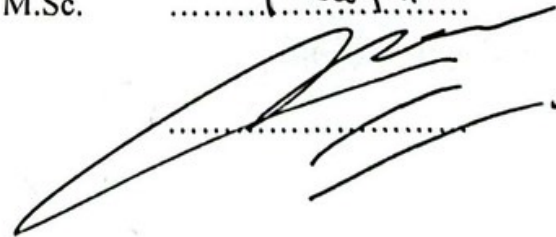
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PREFACE

Praise be to God Almighty because on this occasion i was able to complete this report. Completion of this report intended to fulfill the requirements for participating in an internship.

I also take this opportunity to express my gratitude to:

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That is all I can say, I apologize if there are errors or inconsistence in the use of words or sentences. Hopefully, the following report is helpful for the readers.
Thankyou.

Surabaya, August 29th
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Robert Novanda Angelinus

ABSTRACT

Pineapple fruit is a fruit that is in high demand across a wide range of nations, however in Indonesia as evidenced by the declining consumption of pineapple fruit, it is not very popular, this can be seen from the decreasing consumption of pineapple fruit. This explains that Indonesia has not yet optimized its export potential from high production domestic pineapple (Safitri & Kartiasih, 2019).

Star fruit is a star-shaped fruit and has a green color when it is not ripe, whereas when it is ripe the color of the fruit will change to a yellow to orange color. This fruit is usually consumed by juicing rather than being eaten directly, apart from juice, this fruit is usually processed into a salad. rich in vitamins (provitamin A), B and C, also has high iron and high fiber contents (U.F & Nwaoha, 2020).

Wine is an innovative alcoholic beverage produced by the yeast fermentation of grape must consist of the species *Vitis vinifera*. The art of preparation of wine was started back 6000-5000 BC (Fracassetti et al., 2019). It has functional properties which pose many health benefits such as anti-aging effects, improve the lung function, reduce the coronary heart disease, helps in the development of healthier blood vessels in elderly people, act as an antiulcer agent, acting as an antioxidant and also act as anti-carcinogenic. The polyphenolic components of the wine depend on the type of substrate used for its preparation.

Keywords : *Fermentation, Starfruit, Pineapple, Wine*

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