

CHAPTER III

METHODS

3.1 Time and Place

Culinary innovation and product development was done march to april at culinary kitchen , Ottimmo International.

3.2 Ingredients and Utensils

3.2.1 Ingredients

The ingredients and functions of the ingredients used in this study presented in the table 3.1

Table 3.1 Ingredients for Tropical Wine

No	Ingredients	Quantity	Function
1.	Pineapple Fruit	250 ml	Main Ingredient
2.	Starfruit Fruit	250 ml	Main Ingredient
3.	Yeast	0,2 g	Fermenting agent
4.	Sugar	50 g	To activate Yeast

3.2.2 Utensils

The utensils and functions used in this study presented in the table 3.2

Table 3.2 Utensils for Tropical Wine

No	Utensils	Functions
1.	Juicer	Turning fruit into Juice
2.	Bowl	Mixing and keep the mixture
3.	Cutting Board	Place mate to while cutting fruits
4.	Knife	Cutting the fruits
5.	Sauce Pan	Boiling water for sanitize

6.	Bottle	Container for fermenting the juice
7.	Air Lock	Keeping fermenting process anaerob
8.	Silicone cap	keep the airlock tight
9.	Brix Meter	Tracking sugar level from the mixture for counting the alcohol percent
10.	Digital Scale	To scaling the ingredient especially the yeast

3.3 Processing Methods

The processing method of this study are presented below :

1. Sanitize all equipment before use them for fermentation
2. Wash the fruit before peeling and cutting.
3. Cut the fruit with knife and put aside.
4. Blend the fruit using juicer or blender
5. If using blender, use cheese cloth to strain all of the pulp
6. Weigh the fruit juice with a measure of 250 ml of pineapple juice, and 250 ml of starfruit juice
7. Mix all of the juice and put a side
8. Put $\frac{1}{4}$ of juice and put 50 grams of sugar, stir it until it dissolve and put yeast to the mixture
9. Put the mixture and the rest of the mixture into the bottle
10. Mix it and prepare your airlock and fill it with water
11. Put the silicone bottle cap into the bottle and put the airlock on the silicone
12. Put it on dry and room temperature place. Keep it away from the sunlight
13. Let it ferment for about 8 to 14 days.

3.4 Flow Chart

The flowchart of processing method is presented in figure 3.1

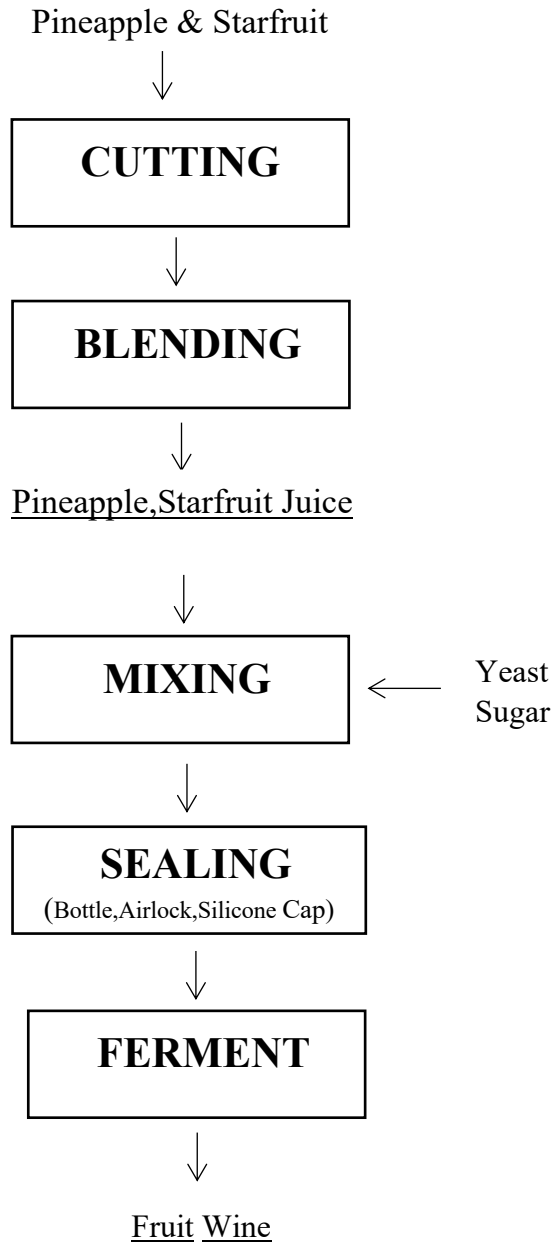


Figure 3.1 The Flowchart of Processing