

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Pineapple and star fruit are one of the fruits that grow in a tropical climate, especially in Indonesia, but the disproportionate supply and demand between pineapples and the level of public consumption makes a lot of pineapples not consumed by the public, for this reason the use of pineapples and star fruit is one solution to reduce food waste.

Tropical wine is also one of the solutions in advancing the wine sector in Indonesia. With this product, it is hoped that Indonesia will be known for its local tropical fruit-based wine products.

Also the most important thing while making a wine is sterilize the utensils before fermentation to maintain the hygiene and avoid contamination to the product. The proportion of sugars is also important while making wine to make the alcohol content higher.

5.2 Suggestion

Tropical wine packaging require further improve to make the packaging is fully airtight and can store the wine for a much longer period of times, possibly even tenth of years.

The alcohol content of tropical wine is still 5% , This need more improvement to make the alcohol content higher. While making wine, sugar content in the mixture determine how strong will the wine be, the higher sugar content, the higher the alcohol percentage. However, the maximum alcohol content that the yeast can produce is 15-20%.