

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT REPORT**

**THE MAKING OF FRUIT WINE USING TROPICAL CITRUS
USING AEROBIC FERMENTATION**



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SURABAYA



2023

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PREFACE

First and foremost, thankyou to the Lord Almighty Jesus Christ for his full blessings which let me to complete my Culinary Innovation and New Product Development Report with the topic of “THE MAKING OF FRUIT WINE USING TROPICAL CITRUS USING AEROBIC FERMENTATION”. This Culinary Innovation and New Product Development Report is intended to complete the requirement to participate in internship.

I would also like to express my gratitude to all my lecturer, advisor, examiner, parents, and friend that has supported me from beginning until now. I apologize if there are any imperfection in the use of words in this report. I hope that this report could be useful for the future of the culinary industry. Thank you

Surabaya, May 10th 2022



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ABSTRACT

Wine is one of most widespread and oldest alcoholic beverages in the world. In 2019 the consumption of wine in the world reached 246 mill. Some people think the pleasure of tasting wine and the tradition in many countries are the reasons of some people encourage consumers to drink it in preferences more than the other alcoholic beverages. Wine tourism has stood as a valid and recognized marketing and tourism segment, and the urging complex that is needed advances on wine tourism system that is taking into account emerging and future constructs and dimensions that is precede and consequence it. Wine, an important fermented beverage, is primarily produced from grapes but can also be made from other organic raw materials such as peaches, plums, apricot, bananas, and elderberries. It is an alcoholic beverage consisting of approximately 80-85% water and 9-15% alcohol, Various fruits, including apples, bananas, cherries, pears, and many more can be used to produce fruit wine. Non-grape wines, particularly those made from tropical and subtropical fruits like banana, apple, kiwi, strawberry, cherry, pineapple, and many more offer high nutritional value and have lower alcohol content compared to commercially available wines. This tropical citrus wine is made using 3 kinds of citrus fruits such as, Jeruk keprok that gives sweet taste, Jeruk manis baby pacitan for its sour taste and acidity and also limau for its aromatic compound. The result of this project is the aromatic compound from the limau is quite there giving it fresh and citrusy scent. But for the taste it is quite bitter because of the jeruk baby pacitan that can be bitter if its left for a few days. The fermenting period of this wine is 1 week with alcohol content of 4.5%. The use of a locally source fruit that is easy to find and liked by most of the people such as Jeruk keprok, Jeruk Manis, and also limau in the making of fruit wine have their own advantage. They contain a large amount of Vitamin C that is good for your health and also the use of limau is good, because it contain atsiri oil that helps for sore throat.

Keyword : Wine, Fruit Wine, Tropical Citrus

TABLE OF CONTENT

PLAGIARISM STATEMENT	i
APPROVAL 1	ii
APPROVAL 2.....	iii
PREFACE	iv
ABSTRACT	vi
LIST OF TABLE	ix
LIST OF FIGURES.....	x
CHAPTER I INTRODUCTION	1
1.1 Background of study.....	1
1.2 The Objective of The Study.....	2
CHAPTER II LITERATURE REVIEW	3
2.1 Ingredient review	3
2.1.1 Limau.....	3
2.1.2 Jeruk Keprok.....	3
2.1.3 Jeruk Manis.....	3
2.1.4 Sugar.....	4
2.1.5 Yeast	5
2.2 Product Review.....	5
2.3 Process Review.....	6
CHAPTER III METHODS	7
3.1 Time and Place	7
3.2 Ingredients and Utensils	7
3.2.1 Ingredients	7
3.2.2 Utensils	8
3.3 Processing Methods.....	9
3.4 Flow Chart	10
CHAPTER IV RESULT AND DISCUSSION	11
4.1 Product Result.....	11
4.2 Nutrient Facts	11
4.2.1 Nutrition Table.....	11
4.2.2 Nutrition Calculation	13

4.2.3 Nutrition Label.....	14
4.3 Food Safety and Packaging	14
4.3.1 Processing and Storage Temperature.....	14
4.3.2 Shelf Life	15
4.3.3 Product Packaging	15
4.4 Financial Aspects.....	17
4.4.1 Product Cost.....	17
4.4.2 Selling Price.....	19
CHAPTER V CONCLUSION and SUGGESTION	20
5.1 Conclusion.....	20
5.2 Suggestion	20
BIBLIOGRAPHY	21
Appendix	23

LIST OF TABLE

Table 3.1 Ingredients.....	7
Table 3.2 Utensils	8
Table 4.1 Nutritional value of Jeruk Keprok per 100 gr.....	11
Table 4.2 Nutrition Value of Jeruk Limau per 100 gr.....	12
Table 4.3 Nutrition Value of Jeruk Manis per 100 gr	12
Table 4.4 Nutritional Value of Ingredients used in The making of tropical citrus wine ..	13

LIST OF FIGURES

Figure 3.1 The flow chart of processing methods.....	10
Figure 4.1 Nutrition Fact of Tropical citrus fruit wine.....	14
Figure 4.2 Glass Bottle Packaging.....	16
Figure 4.3 Packaging Label	16