

CHAPTER I

INTRODUCTION

1.1 Background of study

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. The main consumers are United States, France, Italy, Germany, and China according to the data that are collected by IOV (International Organization of Vine and wine). 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 (Gutiérrez-Escobar, R *et al.*,2021). 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 (Santos ,V *et al.*, 2021).

With grape wine being one of the most consumed fruit wine in the world. The growing variety of the fruit wines in the market becoming more abundant. Whether it is the production of wine and grape wine the use of enzyme is not separated from the making of the wine or fruit wine. The quality of the wine is affected by the enzyme that is used to make the wine because the enzymes are always involved in the making process of the wine like in the pre treatment stage, fermentation, filtration, flavouring, aging (Hua yang *et al.*, 2020).With the growing variety of fruit wine citrus fruit wine is also growing because citrus is one of the most growing crops in China, with the production of the crops reaching 8.56 million tons, that is roughly 11.8% of the global production in the world in 2017.The making of wine definitely need yeasts are the primary ingredient in the making of wine that is responsible for the alcoholic fermentation of fruit juice. Fruit wine that is usually made in the industry using commercial *saccharomyces cerevisiae* that is more advantageous because it is

more controllable processes and have a stable quality product (Lanlan Hu *et al .*, 2020). The process that is using yeast as the starter usually called a Fermentation method which is a popular natural process that is used by the people since thousand of years ago with the purpose of making alcoholic beverages, as well as many more things like bread and many more by-product. Fermentation is a process of which an organism converts a carbohydrate, such as sugar, into alcohol or an acid. Like the example of yeast converting sugar into an alcohol. The process of fermentation when making alcohol is from fermentable carbon sources by yeast is maybe the oldest and economically important of many other biotechnologies because yeast plays a vital role in the production of many kinds of alcoholic beverages like , beer, wine, cider. (Sergi maicas., 2020) The difference between this product with the other product is that this product use the locally grown and source to make this tropical citrus wine. This product use the Limau fruit, Jeruk Manis, and also Jeruk Keprok which is liked by the general people in this country and this fruits is really easy to find because this fruit is not dependant with the season.

1.2 The Objective of The Study

The objectives of this study are following below :

1. In order to follow the global trend of the making of the fruit wine and the increasing demand on the fruit wine. This study aims to create citrus based fruit wine from locally source fruits such as Limau, Jeruk keprok wogan, and jeruk manis baby pacitan.
2. It is to preserve locally sourced fruits and introduce them to global audience, increasing their recognition and popularity on a mass scale through the production and the promotion of fruit wines.
3. To promote fruit wine as a versatile ingredient for culinary experimentation, aiming to inspire culinary breakthroughs and innovative gastronomic experience and positioning fruit wine as a unique and exciting addition to the culinary world. By highlighting the diverse flavours and aromatic profiles of fruit wine. It aims to capture the attention of chefs, food enthusiasts, and culinary professionals.