

CHAPTER III

METHODS

3.1 Time and Place

This culinary innovation and the product development was done from March 20th - May 8th 2023 at Ottimmo international kitchen and my own kitchen at my home.

3.2 Ingredients and Utensils

3.2.1 Ingredients

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

Table 3.1 Ingredients

No.	Ingredients	Quantity	Function
1	Limau	24 MI	Wine base aromatic compound
2	Jeruk Keprok	250 MI	Wine base
3	Jeruk Manis	200 MI	Wine base
4	Sugar	44 Gr	Substrate Starter
5	Yeast	0.2 Gr	Starter

1. Ingredients for Citrus Wine :

- Limau 24 MI
- Jeruk Keprok 250 MI
- Jeruk Manis 200 MI
- Sugar 44 Gr
- Yeast 0.2 Gr

3.2.2 Utensils

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

Table 3.2 Utensils

No	Utensils	Function
1	Orange Juicer	Juicing the fruit
2	Digital Scale	To measure the ingredient
3	Bowl	To place ingredients
4	Cutting board	Place to cut the fruit
5	Knife	To cut the fruit
6	Bottle	Fermentation Process
7	Airlock	To keep the air outside from getting in
8	Silicon cap	To keep the bottle tight
9	Brix meter	To measure the alcohol percentage
10	Strainer	To strain all the excess
11	Sauce pot	To cook the utensil so its sanitized

3.3 Processing Methods

The processing method of this study are as presented below :

1. Sanitize all the utensil
2. Wash and cut the fruit with your already sanitized knife and set it aside
3. Juice the fruit and put the juice into the bowl that is already sanitized
4. Measure the yeast 0.2 gr
5. Measure the sugar 44 gr
6. Cut the limau and put it in the bottle
7. Mix the yeast sugar and juice and then put it into the bottle
8. Close the bottle with silicon cap and then put on the airlock
9. Ferment it in room temperature for 8-14 days or until the yeast already done eating the sugar.
10. Do not forget to fill the airlock with a little bit of water so that the air outside can not come inside
11. Put the bottle for storing and check after the first fermentation stage already over
12. If the first stage fermentation already over then take the airlock off and you can seal it and set it aside for the second fermentation stage

3.4 Flow Chart

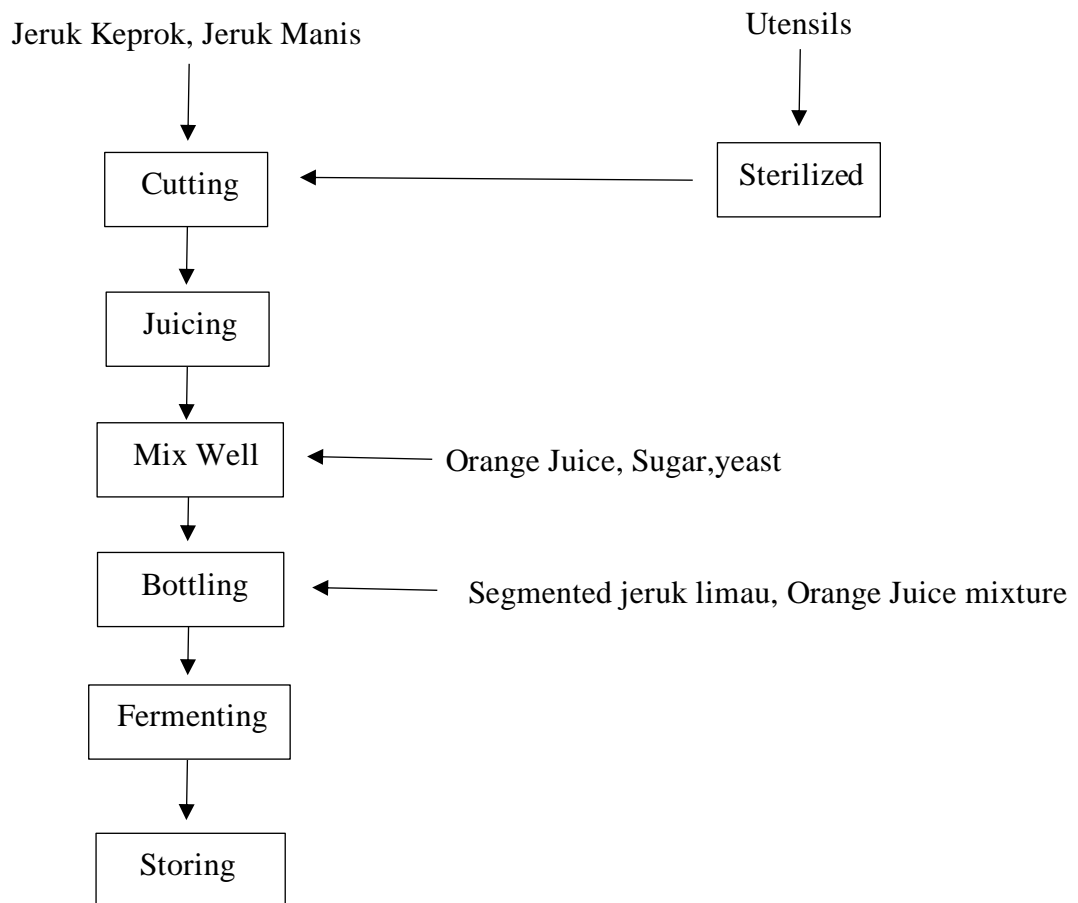


Figure 3.1 The flow chart of processing methods