

## **CHAPTER V**

### **CONCLUSION and SUGGESTION**

#### **5.1 Conclusion**

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.

Overall, the use of a locally source fruit and a local fruit is bringing new innovation in the alcoholic beverage scene in this country and is promoting the local fruit from Indonesia to the common community

#### **5.2 Suggestion**

The taste of this wine is a little bitter because of the use of baby java orange which can give a bitter taste to the overall wine result. Maybe the use of java orange can be substitute by other kind of orange that does not give a bitter taste to the overall result of the wine or maybe by putting the wine to the chiller first letting the yeast died and adding some sugar after that is also another solution about getting rid of the bitter taste. And for the fermentation period it is better to do the first fermentation method for a bit more longer so that the sediment from the juice can settle down to the bottom of the bottle and make the colour of the wine clearer.