

## BIBLIOGRAPHY

- Escobar, R. G., Gonzales, M. J. A., & Villar, E. C. (2020). Wine Polyphenol Content and Its Influence on Wine Quality and Properties: A Review. *MDPI*, 26(3). <https://doi.org/10.3390/molecules26030718>
- Henriques, D., & Canto, E. B. (2021). Monod model is insufficient to explain biomass growth in nitrogen-limited yeast fermentation. *COLD SPRING HARBOR LABORATORY*. <https://doi.org/10.1101/2021.06.09.447824>
- Hu, L., Liu, R., Wang, X., & Zhang, X. (2020). The Sensory Quality Improvement of Citrus Wine through Co-Fermentations with Selected Non-Saccharomyces Yeast Strains and *Saccharomyces cerevisiae*. *MDPI*, 8(3). <https://doi.org/10.3390/microorganisms8030323>
- Kumar, S., & Singh, J. (2021). Fruit Wine and Its Therapeutic Potential: A Mini Review. *Journal of Pharmaceutical Research International*, 33(64A). <https://doi.org/10.9734/JPRI/2021/v33i64A35292>
- Maicas, S. (2020). The Role of Yeasts in Fermentation Processes. *MDPI*, 8(8). <https://doi.org/10.3390/microorganisms8081142>
- Mega, A., Titisari, A., & Reni Fertiasari. (2021). Analisis kandungan vitamin c pada jeruk nambong sebagai hasil olahan jeruk lima (lat. citrus ambylcarpa) dengan metode iodimetri. *AGROFOOD*, 3(1). <http://jurnal.polteq.ac.id/index.php/agrofood/article/view/70/50>
- Miller, K. V., & Block, D. E. (2020). A review of wine fermentation process modeling. *ScienceDirect*, 273. <https://doi.org/10.1016/j.jfoodeng.2019.109783>
- Rahmasari, E., Wisaniyasa, N. W., & Putra, I. N. K. (2021). Pengaruh Konsentrasi Starter dan Gula terhadap Karakteristik Wine Jahe. *Jurnal Ilmu Dan Teknologi Pangan*, 11(3). <https://ojs.unud.ac.id/index.php/itepa/article/download/97057/47996>
- Ramlah, S., Kalsum, K., & Yumas, M. (2021). KARAKTERISTIK MUTU DAN MASA SIMPAN SARI BUAH JERUK MANIS DARI SELAYAR DAN

- MALANGKE. *Kementrian Perindustrian*, 16(2).  
<http://litbang.kemenperin.go.id/bbihp/article/view/7187/5747>
- Santos, V., Ramos, P., Sousa, B., & Valeri, M. (2020). Towards a framework for the global wine tourism system. *Emerald Insight*, 35(3).  
<https://doi.org/10.1108/JOCM-11-2020-0362>
- Tronchoni, J., Curiel, J. A., Navajas, M. P. S., Morales, P., Blanco, A. D. F., Zurbano, P. F., Ferreira, V., & Gonzales, R. (2016). Aroma profiling of an aerated fermentation of natural grape must with selected yeast strains at pilot scale. *ScienceDirect*, 70. <https://doi.org/10.1016/j.fm.2017.10.008>
- Widiyani, T., Astirin, O. P., Herawati, E., Listyawati, S., & Budiharjo, A. (2022). PENINGKATAN KUALITAS DAN KUANTITAS PRODUK UMKM SARI BUAH JERUK SEBAGAI MINUMAN IMUNOSTIMULAN ALAMI UNTUK MENARIK DAYA BELI MASYARAKAT DI MASA PANDEMI. *UNJ*. <https://doi.org/10.21009/sarwahita.191.16>
- Widodo, R., Widodo, A. W., & Supriyanto, A. (2015). Pemanfaatan Ciri Gray Level Co-Occurrence Matrix (GLCM) Citra Buah Jeruk Keprok (*Citrus reticulata* Blanco) untuk Klasifikasi Mutu. *Jurnal Pengembangan Teknologi Informasi Dan Ilmu Komputer*, 2(11). <https://j-ptiik.ub.ac.id/index.php/j-ptiik/article/view/3420/1336>
- Yang, H., Cai, G., Jian Lu, & Plaza, E. G. (2019). The production and application of enzymes related to the quality of fruit wine. *Taylor & Francis Group*.  
<https://doi.org/10.1080/10408398.2020.1763251>

## Appendix

### 1. Approved Recipe

Recipe Name : POMELO WINE  
TITLE OF C&D : THE MAKING OF POMELO WINE USING FERMENTATION  
METHOD  
Yield : 450-500 ml  
Main Ingredients : 600 gr Jeruk Bali  
Ingredients :  
- 11 gr Sugar  
- 0.1 gr Yeast  
- 50 ml Air




Method :

1. Sanitize all equipment before use them for fermentation.
2. peel the fruit and cut it
3. Cut your fruit with knife and put a side .
4. Blend your fruit using Juicer or blender with 50 ml air and strain it.
5. weigh the fruit juice with a measure of 450 ml
6. If using a blender don't forget to strain the pulp
7. Put the mixture into the bottle and put the rest of the mixture to the bottle.
8. Mix it and prepare your airlock and fill it with water
9. Put the silicone bottle cap into the bottle and put the airlock on the silicone
10. Put it on dry and room temperature place. Keep it away from the sunlight
11. Let it ferment for about 7 to 14 days .

### RECIPE BACKGROUND

Pomelo (Jeruk Bali) is a local fruit from Indonesia which have a sour, bitter, and sweet taste. The reason I make Pomelo Wine is so that we can introduce pomelo to the mass and so that many people can enjoy this Indonesian fruit as a delicacy.

Student Name : Christopher Salim  
NIM : 2174130010013

1 <sup>st</sup> Advisor	2 <sup>nd</sup> Advisor	3 <sup>rd</sup> Advisor
 Name: Heni Adhianata, S.T.P., M.Sc Date: 27/03/2023	 Name: Gilbert Yanuar Hadiwirawan, A.Md.Par. Date: 27/03/2023	 Name: Michael Valent, A.Md.Par. Date: 27/03/2023



Name : .....  
 Student Number : .....  
 Advisor : .....

2. Consultation Form

No	Date	Topic Consultation	Name/ Signature
	20/4	Penelitian Bahan	<i>[Signature]</i>
	24/4	Process	<i>[Signature]</i>
	28/4	Review	<i>[Signature]</i>
	7/5	Pemilihan bahan Roda Motor	<i>[Signature]</i>
	10/5	Produk	<i>[Signature]</i>
	10/5	Proposal Bab 1-3	<i>[Signature]</i>

No	Date	Topic Consultation	Name/ Signature
	13/6	konsultasi proposal	<i>[Signature]</i>
	22/6	Revisi proposal 1	<i>[Signature]</i>
	28/6	konsultasi sidang	<i>[Signature]</i>
	3/7	konsultasi proposal Revisi 2	<i>[Signature]</i>
	19/7	konsultasi proposal	<i>[Signature]</i>
	25/7	konsultasi sidang	<i>[Signature]</i>

### 3 . Approved Sensory



Akademi Kuliner & Patiseri  
**OTTIMMO**  
INTERNASIONAL  
CUISINE ARTS · CATERING · BAKING PATISERIE ARTS

## CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

**DATE** : 15 May 2023  
**NAME** : Christopher Salim  
**NIM** : 2174130010013  
**PRODUCT** : Tropical citrus wine  
**ADVISOR** : Heni Adhianata, S.T.P., M.Sc

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	√	√	√
Panelist 2	X	√	√	X	X
Panelist 3	√	X	X	X	X
Panelist 4	√	√	√	X	√
Panelist 5	√	√	√	√	√
Panelist 6	√	√	√	√	√
Panelist 7	X	√	√	X	X
Panelist 8	X	√	√	X	X
Panelist 9	√	√	√	X	√
Panelist 10	√	√	√	X	√

**NOTES** :

- To bitter



#### 4. Process Documentation

##### 1. Cutting the Oranges



##### 2. Juicing the oranges



### 3. Mixing the juices



### 4. Bottling and fermentation period

