

CHAPTER V

CONCLUSION ANG SUGGESTION

5.1 Conclusion

Beer with the taste of nutmeg flesh is an alcoholic drink with the taste of fresh nutmeg flesh. The main ingredient for making beer is barley seeds. Barley seeds are grains similar to wheat which have many health benefits, one of which is cleansing the kidneys. Nutmeg is a fruit that grows in eastern Indonesia, the taste of this fruit is sour, sweet and has a distinctive smell. Nutmeg also has many benefits, including increasing appetite, losing weight and maintaining healthy teeth. Nutmeg flavored beer is a new flavor innovation from the beer variant. Therefore, it is hoped that it will become a product that is liked by many people in Indonesia and can be traded abroad. The aim of this product is also to reduce waste from nutmeg flesh in eastern Indonesia, especially in Fak Fak West Papua and to make good use of it.

5.2 Suggestion

Nutmeg flavored beer is a fermented beverage that requires proper packaging to maintain quality. Beer can spoil if it is not stored properly. Beer spoilage usually occurs due to oxygen entering the bottle and can cause bacteria, other factors as well as light. Beer is also a drink that is very beneficial for the body if drunk in the right portions.