

**CULINARY INNOVATION AND NEW PRODUCT  
DEVELOPMENT**

**THE MAKING OF WINE BASED ON KERSEN FRUIT USING  
THE FERMENTATION METHOD**



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**2023**

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Surabaya, October 13<sup>rd</sup> 2022



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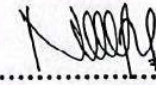
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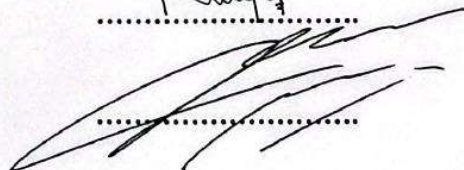
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## PREFACE

First and foremost, thank you to the Lord Almighty Jesus Christ for his full blessings which let me to complete my Culinary Innovation and New Product Development Report with the topic of “THE MAKING OF WINE BASED ON KERSEN FRUIT USING THE FERMENTATION METHOD”. This Culinary Innovation and New Product Development Report is intended to complete the requirement to participate in internship.

I would also like to express my gratitude to all my lecturer, advisor, examiner, parents, and friend that has supported me from beginning until now. I apologize if there are any imperfection in the use of words in this report. I hope that this report could be useful for the future of the culinary industry. Thank you,

Surabaya, October 13<sup>rd</sup> 2022



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## ABSTRACT

Kersen fruit is difficult to find because it is an uncommon fruit, and the plant grows in a limited number of locations. For this reason, Kersen fruit is used as a winemaking ingredient, with the expectation that the use of cherry fruit in Indonesia will be optimized. For the development and completion of alcoholic fermentation, yeasts are the key microorganisms. Throughout the fermentation process, various species and strains cohabit and engage in interactions with one another and their surroundings. The objective of this study is to compete internationally and be marketed abroad, it is anticipated that local Indonesian fruit can become a new alternative material of comparable quality. Based on the sensory test results, it is likely that the bitter aftertaste is a bother, from these results extra sugar can be added to the ingredients in hoping to mask the bitter taste. However, the color of the wine is quite clean and clear, in accordance with the criteria for wine generally.

**Keyword:** *Fruit Wine, Kersen, Sugar, Wine, Yeast*

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