

PAPER NAME

Physicochemical and Sensory Characteristics of Star Fruit Wine Aged with Spices _pdf

AUTHOR

Lindayani

WORD COUNT

1666 Words

CHARACTER COUNT

8413 Characters

PAGE COUNT

24 Pages

FILE SIZE

4.9MB

SUBMISSION DATE

Dec 21, 2023 3:52 PM GMT+7

REPORT DATE

Dec 21, 2023 3:52 PM GMT+7

● 18% Overall Similarity

The combined total of all matches, including overlapping sources, for each database.

- 18% Internet database
- 4% Publications database
- Crossref database
- Crossref Posted Content database
- 5% Submitted Works database

● Excluded from Similarity Report

- Bibliographic material
- Quoted material
- Cited material
- Small Matches (Less than 10 words)
- Manually excluded sources



INTERNATIONAL FOOD CONFERENCE 2021
AGRICULTURAL TECHNOLOGY FACULTY
WIDYA MANDALA SURABAYA CATHOLIC UNIVERSITY

Jl. Dinoyo 42 – 44 Surabaya 60265



Surabaya, August 3rd 2021

No. : 20/FTP-IFC/8/2021

Subject : 1st and 2nd Circular Abstract Acceptance

Laksmi Hartajanie

Soegijapranata Catholic University

Dear Laksmi Hartajanie,

On behalf of the INTERNATIONAL FOOD CONFERENCE (IFC) 2021 Organizing Committee, we are pleased to inform you that your abstract entitled **Physicochemical And Sensory Characteristics Of Star Fruit Wine Aged With Spices** with Registration number **RDO-75** has been selected for the **ORAL** presentation at the IFC 2021, which will be held on November 3rd, 2021, as an online conference. Congratulations!

Please prepare your full paper with an appropriate template according to the type of publication you choose. Templates are available on link below:

- <https://www.myfoodresearch.com/author-guidelines.html> (Food Research Journal)
- <https://wasd.org.uk/publications/journals/author/> (International Journal of Food, Nutrition, and Public Health)
- <https://www.e3s-conferences.org/for-authors> (E3S Proceeding, one column format)

If you choose to not publish your paper on those options, you don't have to submit your full paper.

We're kindly remind that there will be additional charge for your publication.

No.	Publication	Additional charge
1.	Food Research (Q3 Scopus-Indexed Journal)	USD 350
2.	International Journal of Food, Nutrition, and Public Health (Proquest-Indexed Journal)	USD 25
3.	E3S (Scopus-Indexed Proceeding)	IDR 1.800.000/ USD 125

Please reconfirm your type publication by the August 16th 2021 via email.

Please submit the full paper online through website <http://ocs.wima.ac.id/index.php/IFC2021/home> by August 31st 2021 through your account (see attached IFC Guidelines page 25). Should there be any other information needed, feel free to reach out to us.

We are looking forward to meeting you at the conference.

Best regards,



Anita Maya Sutedja, PhD
 Chair Person of Organizing Committee



Dr. Ignatius Srianta
 Dean of Agriculture Technology
 Widya Mandala Surabaya Catholic University
 Surabaya, Indonesia



INTERNATIONAL FOOD CONFERENCE 2021
AGRICULTURAL TECHNOLOGY FACULTY
WIDYA MANDALA SURABAYA CATHOLIC UNIVERSITY

Jl. Dinoyo 42 – 44 Surabaya 60265



Surabaya, 1 November 2021

No. : 81/FTP-IFC/10/2021

Subject : Invitation for attending IFC 2021

Dear Laksmi Hartajanie,
Soegijapranata Catholic University

On behalf of the INTERNATIONAL FOOD CONFERENCE (IFC) 2021 Organizing Committee, we formally invite you to attend the IFC 2021 event. The conference will take place on the 3rd of November 2021, **from 8 a.m. until 5 p.m. (Western Time of Indonesia, UTC+7).**

Please kindly click the link below to join Zoom of the conference:

<https://us02web.zoom.us/j/3684751482?pwd=Q1M3VnNuMURab1ZnWnpMRWkzVW5qUT09>

Meeting ID: 368 475 1482

Passcode: IFC2021

The virtual background, IFC 2021 schedule, seminar guidelines, and conference program book can be accessed with this link:

<https://drive.google.com/drive/folders/1aDB8viGkn6itlgqBOAkJMIHF-Iw3gIp1?usp=sharing>

Please follow the seminar guidelines for the smoothly run event

For the certificate purpose, please fill in this link below before the 3rd of November 2021 at 1 p.m.

<https://forms.gle/GipVQWLG7MLAbOrQ8>

Thanks for your consideration. We are looking forward to meeting you virtually at the conference.

Best regards,



Anita Maya Sutedja, PhD
Chair Person of Organizing Committee



Dr. Ignatius Srinta
Dean of Agriculture Technology
Widya Mandala Surabaya Catholic University
Surabaya, Indonesia



3

PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF STAR FRUIT WINE AGED WITH SPICES

Hartajanie L, Lindayani, Wicaksono AAB,
Patria AMC, Nugroho BM, Ismunanto MA





Backgrounds



Aim



Material and Method



Results and Discussion



Conclusion



References

**O
U
T
L
I
N
E**



Background



STARFRUIT

- ✓ Easily spoiled
- ✓ Short shelflife
- ✓ Abundant



Year	Yield (Ton)
2020	114 524



WINE ?

- Increase the economic value of sweet star fruit
- Has health benefits
- Extend shelf life

	Amount	Price
Start fruit	1 kg	Rp 14.000,00
		Estimated selling price
Starfruit wine (600 ml)		Rp 150,000,00

HERBAL WINE

The addition of spices into distilled alcoholic beverages increases the panelists' acceptance of the product
(Wijeyaratna *et al* (1989))

- Good sensory attributes
- Have health benefits
- Has a high economic value





Aging?

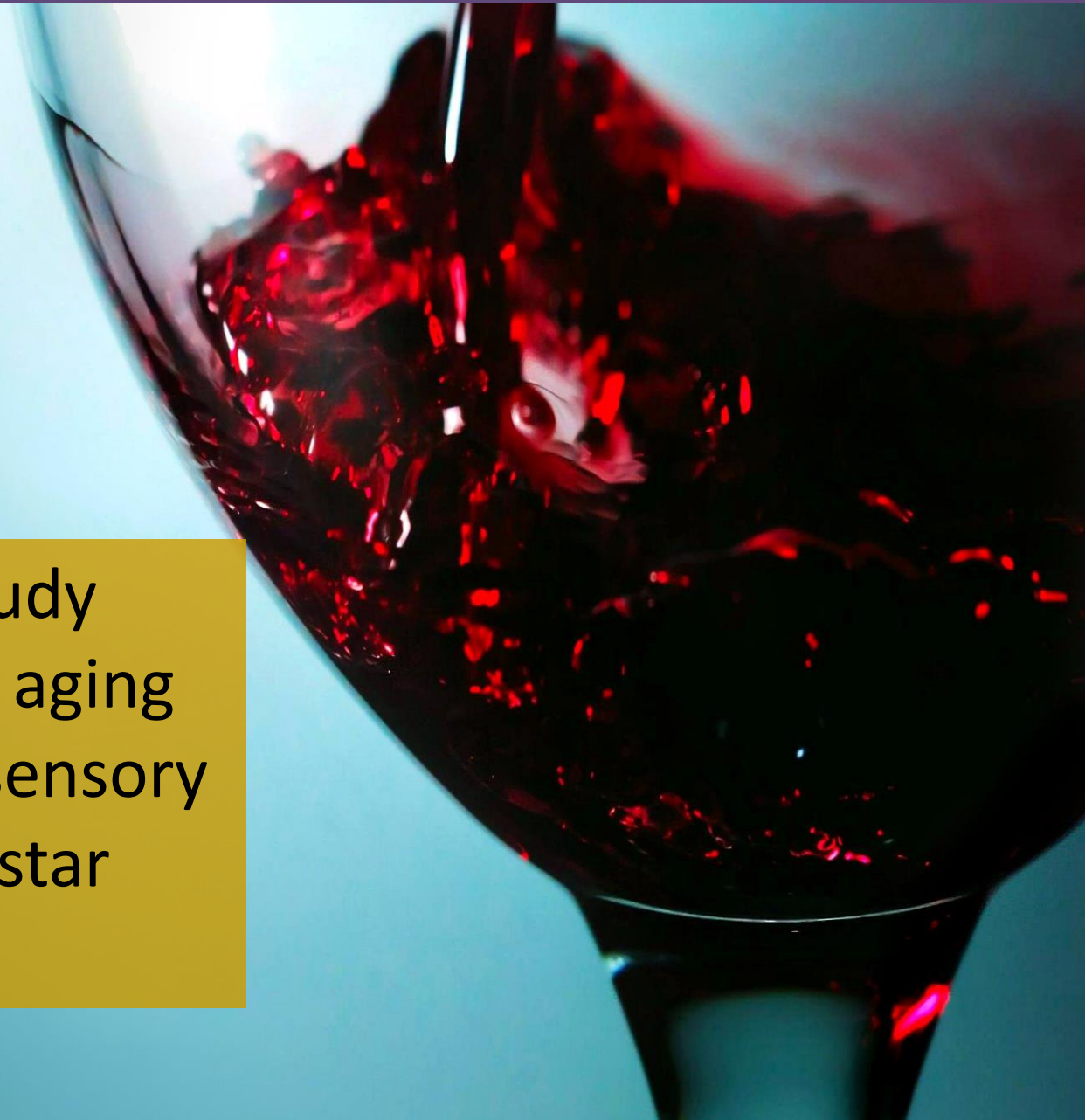
OVERCOME

- Taste imbalance
- Strong / pungent smell
- cloudy color

Ripening increases the content of compounds such as ethyl acetate and phenol that affect the color, aroma, taste, and aftertaste that is felt in the mouth when consuming wine. *(Trivedi et al., 2012).*

Aim

The aim of this study was to prove that aging can improve the sensory characteristics of star fruit wine



Material



No 400320

BROWIN
- 100% ZAL. 1979 -

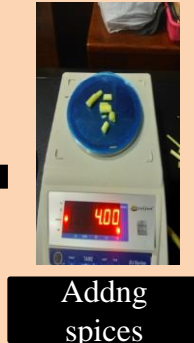
FERMIVIN
Saccharomyces cerevisiae **LS2**
var. bayanus

AKTYWNE SUSZONE
DROŹDZE WINIARSKIE
ACTIVE DRY WINE YEAST

DO WSZYSTKICH
RODZAJÓW WIN
FOR ALL TYPES OF WINE

16%
na / for
10-35 L

Wine Making Method



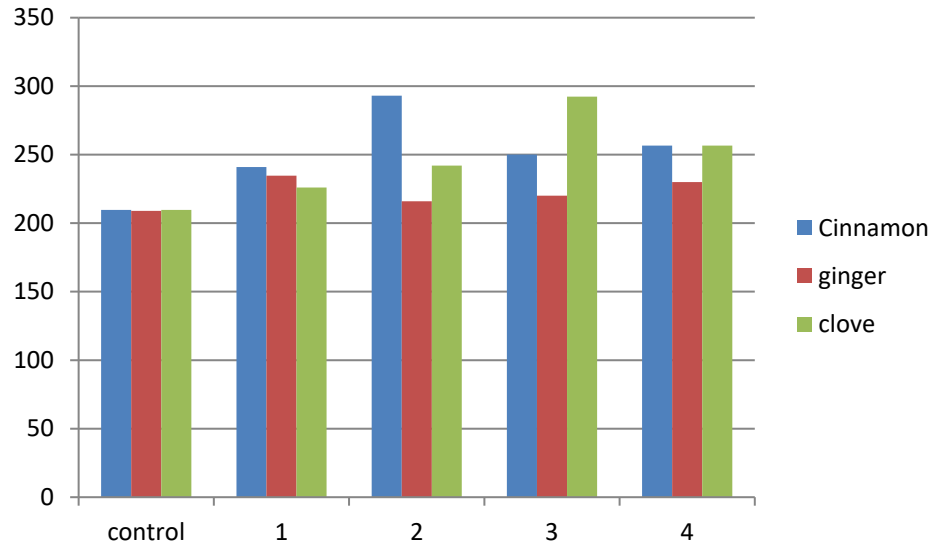
	2 weeks aging	4 weeks aging
Kayu manis 1	KM1 (1 g/L)	KM3 (1 g/L)
Kayu manis 2	KM2 (2 g/L)	KM4 (2 g/L)
Jahe 2	J1 (2 g/L)	J3 (2 g/L)
Jahe 3	J2 (3 g/L)	J4 (3 g/L)
Cengkeh 1	CK1 (1 g/L)	CK3 (1 g/L)
Cengkeh 1,5	CK2 (1,5 g/L)	CK4 (1,5 g/L)



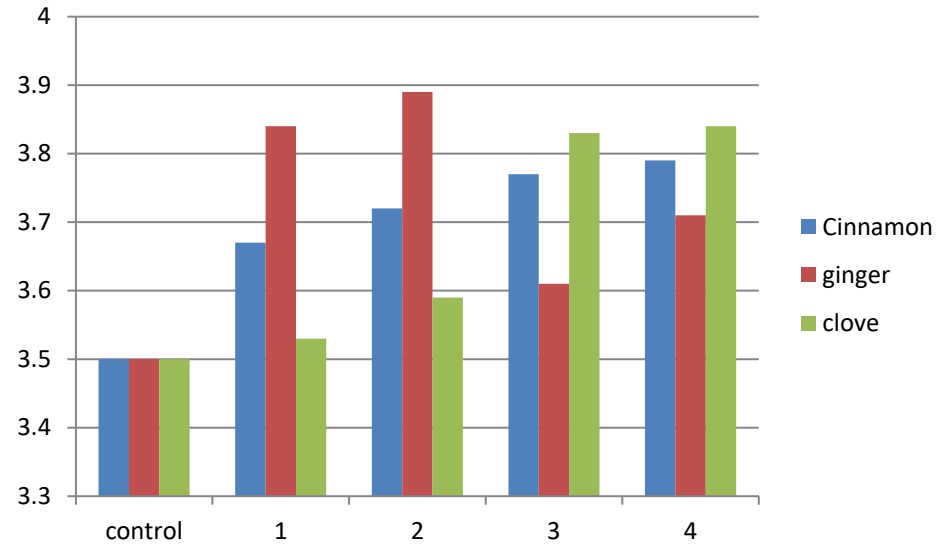


RESULT AND DISCUSSION

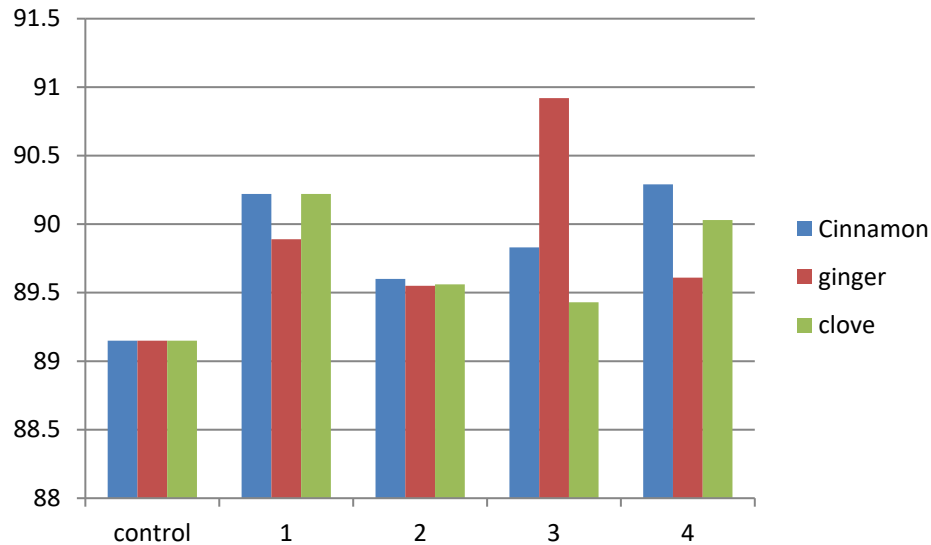
turbidity



pH

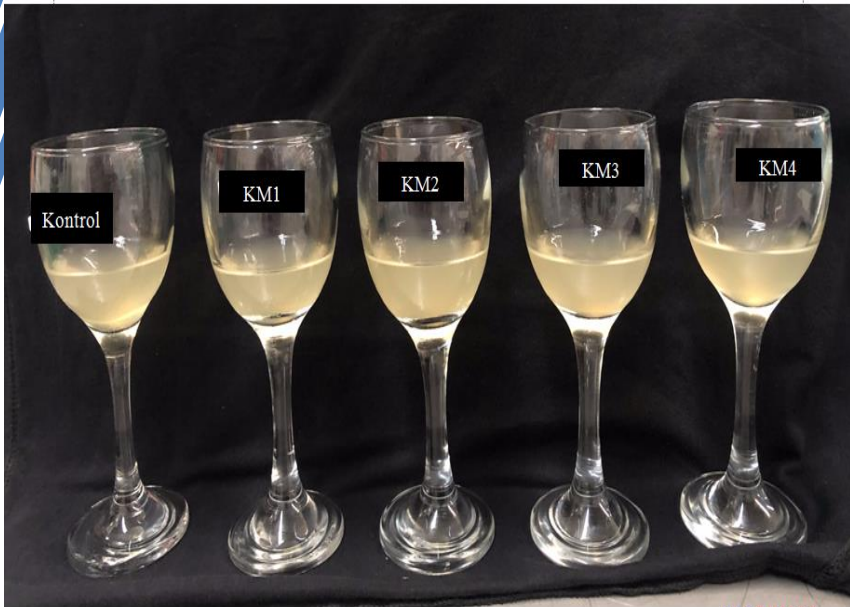


Antioxydant activity



SO₂ = negative
Methanol = negative
Ethanol : KM1 (27.84%)
J4 (27.26%) CK2 (21.60%)

Control = 4 weeks aging, without spice



Sensory analysis

Sample	Attribute			
	Color	Aroma*	Taste*	Aftertaste*
Control	2,43±1,41 ^b	2,61±1,64	3,22±1,56	2,48±1,50
KM1	3,56±1,27 ^a	3,61±1,12	3,04±1,33	3,40±1,23
KM2	2,83±1,34 ^{ab}	2,69±1,06	3,09±1,20	2,65±1,40
KM3	3,39±1,44 ^a	2,78±1,35	3,26±1,39	3,43±1,20
KM4	2,78±1,44 ^{ab}	3,30±1,66	2,30±1,43	2,96±1,58

Sampel KM1 paling disukai oleh Panelis

Sample	Attribut			
	Color	Aroma	Taste	<i>Aftertaste</i>
Control	2,39 ^a	1,97 ^a	1,89 ^a	2,03 ^a
CK1	2,65 ^a	2,71 ^a	2,78 ^a	2,42 ^a
CK 2	1,95 ^a	3,14^a	3,03^a	2,17 ^a
CK 3	2,78 ^a	2,45 ^a	2,46 ^a	2,96 ^a
CK 4	2,82^a	2,45 ^a	2,45 ^a	3,01^a

***Sampel CK2 paling disukai
oleh Panelis***

Sample	Attribut			
	Color	Aroma	Taste	<i>Aftertaste</i>
Control	2,30 ^a	2,65 ^a	2,57 ^a	2,87 ^a
J1	3,57^b	2,83 ^a	3,17 ^a	3,00 ^a
J2	2,91 ^{ab}	3,30 ^a	3,09 ^a	2,96 ^a
J3	2,91 ^{ab}	2,65 ^a	3,35^a	3,22^a
J4	3,30 ^b	3,57^a	2,83 ^a	2,96 ^a

***Sampel J3 paling disukai
oleh Panelis***

Conclusions

- Formula KM1, J3, CK2 are the best combination of sweet star fruit herbal wine based on sensory tests.
- The addition of spices increased the turbidity value and antioxidant content

References

- Agustina, T., Agustina, A., 2014. Penetapan Kadar Tanin pada Daun Sirih Merah (*Piper Crocatum Ruiz Dan Pav*) Secara Spektrofotometri Uv-Vis. CERATA Jurnal Ilmu Farmasi 5.
- Alwiyah. 2011. Analisis Kelayakan Usaha Budidaya Belimbing Dewa pada Kondisi Risiko di Kota Depok (Skripsi). IPB. Bogor. 139 Hlm
- Brand-Williams, W., Cuvelier, M.E., Berset, C., 1995. Use of a free radical method to evaluate antioxidant activity. LWT - Food Sci. Technol. 28, 25–30. [https://doi.org/10.1016/S0023-6438\(95\)80008-5](https://doi.org/10.1016/S0023-6438(95)80008-5)
- Carrascosa, A. V., R. Munoz and R. Gonzalez. (2011). Molecular Wine Microbiology. Academic Press. California.
- Ewansiha, J. U., Garba, S. A., Mawak, J. D., dan Oyewole, O. A. 2012. Antimicrobial Activity of *Cymbopogon citratus* (Lemon Grass) and It's Phytochemical Properties. Frontiers in Science. 2(6):214-220.
- Fardiaz, Srikandi. 1988. Fisiologi Fermentasi, Lembaga Sumber Daya Informasi-IPB, Bogor.
- Hadioetomo, R.S. 1990. *Mikrobiologi Dasar dalam praktek: teknik dan prosedur dasar laboratorium*. PT Gramedia Pustaka Utama. Jakarta
- Irna Si dan Ernayenti, 2007. Pengenalan Geraniol dan Sitronelol. J. Plantus. Juitasiahaan, 2012, Isolasi Minyak Sereh,

- Jackson, R.S., 2008. *Wine Science: Principles And Applications*, 3rd ed. ed. Elsevier Acad. Press, Amsterdam.
- Judoamidjojo, 1992, *Teknologi Fermentasi*, 22-29, 111-118, 247, 249, 250, Jakarta: Rajawali Pers.
- Karastogianni, S., Girusi, S., Sotiropoulos, S., 2016. pH: Principles and Measurement, in: *Encyclopedia of Food and Health*. Elsevier, pp. 333–338. <https://doi.org/10.1016/B978-0-12-384947-2.00538-9>
- Lee, J.-H., Kang, T.H., Um, B.H., Sohn, E.-H., Han, W.-C., Ji, S.-H., Jang, K.-H., 2013. *Evaluation Of Physicochemical Properties And Fermenting Qualities Of Apple Wines Added With Medicinal Herbs*. *Food Sci. Biotechnol.* 22, 1039–1046. <https://doi.org/10.1007/s10068-013-0181-y>
- Maarse H. (1991). *Volatile Compounds in Foods and Beverages*. *New York: Dekker*
- Mardiana, 2008. *Pemanfaatan Gel Lidah Buaya Sebagai Edible Coating Buah Blimbing*. IPB. Bogor.
- Mårtensson, O., Dueñas-Chasco, M., Irastorza, A., Öste, R., Holst, O., 2003. *Comparison Of Growth Characteristics And Exopolysaccharide Formation Of Two Lactic Acid Bacteria Strains, Pediococcus damnosus 2.6 And Lactobacillus brevis G-77, In An Oat-Based, Nondairy Medium*. *LWT - Food Sci. Technol.* 36, 353–357. [https://doi.org/10.1016/S0023-6438\(03\)00020-3](https://doi.org/10.1016/S0023-6438(03)00020-3)
- Maturin, L. dan J. T. Peeler. 2001. *BAM Chapter 3: Aerobic Plate Count*. FDA, USA. <http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/ucm063346.htm>
- Paramitha, F, D. 2016. *Evaluasi Wine Jambu Air (Syzygium Samarangense) Dan Belimbing Manis (Averrhoa Carambola L.) Ditinjau dari Karakteristik Fisikokimia, Mikrobiologi Serta Sensori Selama Pemeraman*. Skripsi Sarjana Program Studi Teknologi Pangan, Fakultas Pertanian, Universitas Katolik Soegijapranata. Semarang. [skripsi].
- Poeloengan, M., 2009, *Pengaruh Minyak Atsiri Serai (Andropogon citratus) Terhadap Bakteri Yang Diisolasi Dari Sapi Mastitis Subklinis*, *Jurnal Penelitian*, Balai Besar Penelitian Veteriner, Bogor.

- Sugiantarini, Ni Ketut. Isolasi , Identifikasi , Dan Uji Aktivitas Antikanker Terhadap Sel Mieloma Mencit Dan Sel Hela Minyak Atsiri Rimpang Temu Putih (Curcuma zedoaria) [Thesis] 2011 [Diakses pada 22 Juli 2013]. Tersedia 58 dari:
http://www.pps.unud.ac.id/thesis/pdf_thesis/unud-156-1654965666- bab%20ii.pdf
- Yuwa-Amornpitak, T., Masanori Koguchi, M. and Teramoto, Y. (2012). Antioxidant activity of herbal wine made from cassava starch. World App. Sci. J. 16 (6), 874-878.
- Zoecklein, B.W., Fugelsang, K.C., Gump, B.H., Nury, F.S., 1999. Wine Analysis and Production.



THANK YOU

● 18% Overall Similarity

Top sources found in the following databases:

- 18% Internet database
- 4% Publications database
- Crossref database
- Crossref Posted Content database
- 5% Submitted Works database

TOP SOURCES

The sources with the highest number of matches within the submission. Overlapping sources will not be displayed.

1	iceo.ub.ac.id Internet	8%
2	journal.wima.ac.id Internet	5%
3	jfd.i3l.ac.id Internet	4%
4	pwd.gov.vu Internet	2%

● Excluded from Similarity Report

- Bibliographic material
- Cited material
- Manually excluded sources
- Quoted material
- Small Matches (Less than 10 words)

EXCLUDED SOURCES

eprints.mercubuana-yogya.ac.id

Internet

75%

repository.ukwms.ac.id

Internet

74%