

Buah Rambutan dalam Sirup

Rambutan Fruit in Syrup

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Buah rambutan adalah buah tropika yang bersifat musiman dan tidak tahan lama disimpan. Agar buah rambutan selalu tersedia sepanjang tahun perlu dilakukan pengolahan menjadi buah rambutan dalam sirup.

Keunggulan :

- (1) Memperpanjang umur simpan rambutan
- (2) Meningkatkan nilai tambah/nilai jual rambutan
- (3) Memperluas jangkauan pendistribusian

Manfaat :

- Kandungan serat buah rambutan cukup tinggi sehingga dapat digunakan untuk diet.

The rambutan is a tropical fruit which is seasonal and perishable. Rambutan fruit has a high fiber content and is good for the diet. In order for the rambutan fruit to be available throughout the year, it is necessary to process the fruit by adding syrup and storing in a can or bottle.

Advantages:

- (1) Extend the shelf life of rambutan,*
- (2) Increase the added value of rambutan, and*
- (3) Expand the market distribution.*

Benefits:

Rambutan fruit contains of high fiber so that it can be used for diet.

