

3.9 Packaging Recommendation Purple Sweet Potato Syrup



Figure 2. Primer Packaging

The primary packaging is called because the packaging is directly in contact with the product. Examples of primary packaging are glass bottles, tubes and caps. Purple sweet syrup uses label paper and glass bottles because the primary packaging is not in direct contact with the product. Primary packaging is very important in terms of its function, namely to protect (protection), preserve (preservation), communication to the customer (communication), and include artistic functions so that consumers who see are interested in buying. Whereas in the packaging bottle the sterilization process is carried out before use, then filling or filling is carried out and if there is permeation, the bottle cap must be replaced.



Figure 3. Secondary Packaging

Secondary packaging is needed to protect the primary packaging during storage in the warehouse, during transportation, and when distributed to large party customers and retail customers. Secondary packaging is also to anticipate transportation modes and road conditions in the distribution system. In products with primary packaging using flexible materials, secondary packaging is often needed to protect the product and its primary packaging. Example: purple yam syrup packaging uses a glass bottle primer that does not have the power to protect itself from outside forces. Therefore, they need the help of secondary packaging, namely 1 bottle box during transportation storage from factories, distributors, stores, until it reaches consumers.



Figure 4. Tertiary Packaging For 12 bottles

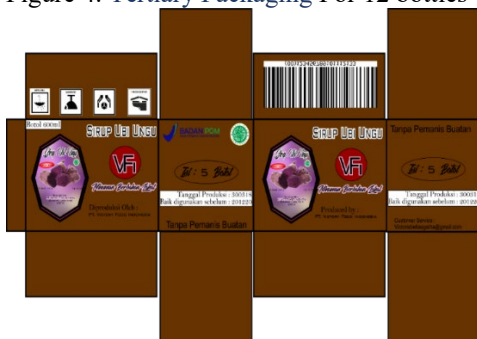


Figure 5. Tertiary Packaging For 5 bottles

Tertiary packaging or often also called transport packaging is a package used to combine all secondary packaging to facilitate the transportation process and prevent product damage. An example of tertiary packaging is cardboard in purple yam syrup products which contain several bottles that are used to facilitate the distribution process so that it reaches the consumers. In the design of the purple cassava syrup packaging using two different boxes for 12 bottles and 5 bottles.

3.10 Tools, Materials and Functions for Making Syrups

1. Equipment

- a. Mixer for mixing ingredients.
- b. Scales for weighing materials.
- c. Spoon to stir and add ingredients.
- d. Pot for cooking purple sweet potato syrup.
- e. Stove for cooking purple sweet potato syrup.

2. Materials

- a. Purple Sweet Potato as a raw material for making purple sweet potato syrup
- b. Sugar as an added ingredient.
- c. Maize flour as thickener.
- d. Clean water for washing and additives.

3.11 Flow Chart for Making Purple Sweet Potato Syrup

From the process of making purple syrup, you can draw a flow diagram (Figure 6). The functions of several processes above:

1. The raw material is sorted in first to select purple sweet potato which has the standard temperature of the company.
2. Washing is done to wash the dirty sweet potatoes so that they are clean and safe for consumption.
3. Stripping is done to peel the skin and flesh of the sweet potato.
4. Cutting is done to minimize the yams so that it is easy to destroy.
5. Destruction is done to destroy sweet potatoes using water so that they are easily filtered.
6. Filtering is done to produce sweet potato juice which is ready to be made into syrup products.
7. Cooking is done to cook sweet potato juice by adding sugar, citric acid and cornstarch according to the prescribed dose until it thickens to become syrup.
8. Packaging is done to prepare products to be ready to be transported, distributed, stored, sold and used.

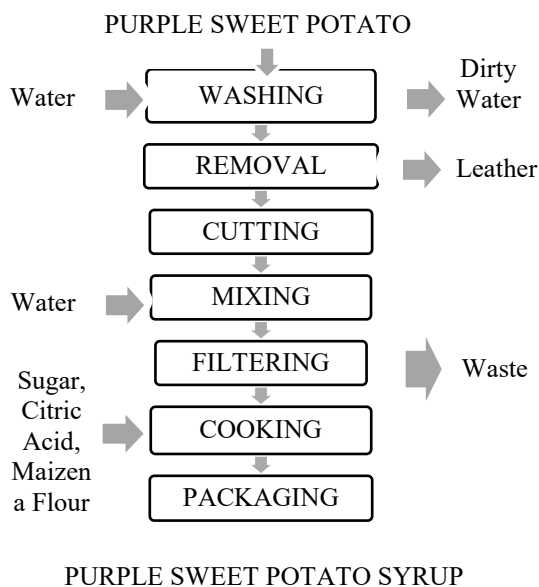


Figure 6. Flow Chart for Making Purple Sweet Potato Syrup

4. Conclusions

Purple sweet potato is one of the food commodities that has the advantage of functional properties, because it contains antioxidants, vitamins and minerals needed by the body. To increase the diversification of food for purple yams, it can be processed into syrup so that it is more practical, easy to consume and very beneficial for the body. Syrup is a type of soft drink in the form of a thick solution with various tastes. Packaging is a process of wrapping, storing or packing a product using certain materials so that the products in it can be accommodated and protected. Packaging is a process of packaging, packaging or packing a product using certain materials. The primary packaging of purple sweet potato syrup in the form of glass bottles and label paper, secondary packaging in the form of boxes to perfect the primary packaging, while for tertiary packaging is in the form of cardboard containing several bottles to facilitate the distribution process.

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