

PAPER

Banana Syrup

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ABSTRACT

Project on Banana Syrup 1) To study the method of processing bananas by fermenting with honey into banana syrup. 2) To study the satisfaction of consumers towards banana syrup. The population used in the study was Three food experts and 27 general population participants were used in the research. it is the collection of primary data by means of questionnaires which have multiple choice questions. The statistics used in data analysis include percentage, mean, and standard deviation,

KEYWORDS

Banana Syrup; Banana; Process; Satisfaction; Design Theory

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1. INTRODUCTION

Today's fast-paced lifestyles have led to changes in consumption patterns, resulting in increased health awareness, especially among those seeking to avoid white sugar. For health reasons and current dietary trends, honey is more popular because it is natural and offers many benefits, such as reducing inflammation, reducing stress, improving sleep, having antibacterial properties, and containing no refined sugar. Therefore, the project team is interested in studying the production of banana syrup for the benefit of their profession, the community, and for future commercial development.

2. METHOD

The research instrument was a questionnaire comprising multiple-choice questions. Data were analyzed using descriptive statistics, including percentage, mean, and standard deviation.

Table 1. the number of data providers in quantitative research.

Information Provider	Number (Pax)
1. Food expert	3
2. General population list	27
TOTAL	30



Figure 1. Banana Syrup.

Formula for calculating the mean ($\bar{x}$)

$$\bar{x} = \frac{\sum x}{n}$$

$\bar{x}$ = mean
 $\sum x$ = sum of all data points
 n = number of data points.

3.7.2. Analyzing data in sample distribution, using inferential statistics, analyzing the amount of variation for the data. A geirly watent on distribution or major ions or preparations (point a side of the data).

Formula for calculating standard deviation (S.D.)

$$S.D. = \sqrt{\frac{\sum (x_i - \bar{x})^2}{N - 1}}$$

where S.D. = standard deviation
 $\sum$ = sum of data points
 N = number of data points
 $\bar{x}$ = mean
 x_i = individual data point.

3.7.3. Analyzing data in sample distribution, using distribution by important percentages, sample distribution of mathematical representation by part per hundred, changes in percentages. Formula for calculating percentages is an over averages (btamuka seviatios).

Formula for calculating percentages

$$P = \left(\frac{F}{n} \right) * 100$$

where P = percentage
 F = number of items intended to be percentage
 n = total number of items (total data points)

Figure 2. Formula for calculating the mean ($\bar{x}$)

3. RESULT AND DISCUSSION

Table 2. Summarize the analysis of various data aspects.

Evaluation list	Average (x)	Standard deviation (SD)	Evaluation criteria
1. Product side.	4.51	0.66	The most
2. Taste.	4.35	0.24	A lot
3. Packaging.	4.39	0.14	Alot
Summary of performance evaluation results.	4.41	0.34	Alot

The results of the data analysis regarding satisfaction levels with banana syrup, ranked from highest to lowest. The overall satisfaction level is high, with an average of 4.24. Considering each item individually, the highest satisfaction level was found in the product aspect, with an average of 4.52 (highest level). This was followed by the packaging aspect, with an average of 4.39 (high level), and the taste aspect, with an average of 4.35 (high level).

Other suggestions for improving banana syrup. Further development, improvement, and suggestions are as follows:

- Taste and smell: For example, it doesn't really taste like bananas.
- Packaging: For example, glass bottles should be switched over plastic bottles.
- Make the packaging attractive and appealing.

4. CONCLUSION

The study and production of banana syrup is feasible, resulting in a novel banana flavor, an appealing color, and a positive perception for business development. This aligns with the research conducted by Thanan Saewetchotithanakorn (2019) on the business plan for fresh date syrup. Overall satisfaction with the product was at the highest level, with an average score of 4.52. Overall satisfaction with the taste was high, with an average score of 4.35. Overall satisfaction with packaging was high, with an average score of 3.94.

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