

## **Perancangan Unit Pengolahan Minuman Komposit Herbal Pletok Plus**

*(Pletok Plus Drink Processing Unit Design)*

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### **ABSTRACT**

*Pletok drink is a Betawi functional drink that has been passed down from generation to generation by the Betawi people. There is temulawak as an additional ingredient to improve the flavor value of temulawak. The drink, which is made with various spices, has a sweet taste and gives a warm sensation to the throat when consumed when it is hot, has a brownish red color with a liquid texture, and a sharp aroma of spices. The purpose of this study was to obtain a processing unit design and the feasibility of establishing a pletok plus beverage business. The establishment of the beverage pletok plus processing unit is located in Garut Regency, West Java with a space requirement of 250 m<sup>2</sup> with total area of 600 m<sup>2</sup>. The production capacity of beverage pletok plus is set at 190 kg which can produce 212 bottles of beverage pletok plus per day. The production process lasts for 7 hours every day. The results of the financial analysis obtained an NPV value of Rp. 1,286,761,620, B/C ratio of 1.26, MIRR value of 20.6% and PBP of 3 years. The establishment of a pletok plus drink processing unit is feasible to realize.*

**Key Word :** *B/C Ratio, MIRR, pletok drink, NPV, PBP*