

ANALYSIS OF SUGAR DISSOLUTION IN MAKING FRUIT SYRUP USING AN AUTOMATIC FRUIT SYRUP STIRRING DEVICE

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ABSTRACT

The development of an automatic stirring device in the fruit syrup production process. The use of this tool has the strength of increasing time efficiency and product quality through automatic and consistent temperature control and stirring. On the other hand, its weaknesses include high initial investment costs and the need for routine maintenance to keep the device functioning optimally. External strengths such as technological advancements and the increasing market demand for high-quality products present significant opportunities for the development of this technology. Meanwhile, competition from conventional methods and challenges in implementing new technology pose threats that need to be addressed. It is expected that the development of an automatic stirring tool can enhance the effectiveness of the fruit syrup production process in a sustainable and competitive manner in the food and beverage industry.

Key Word: Fruit Syrup, Automatic Mixer, Arduino Uno.