182. Sirup Manggis
Mangosteen Syrup

Mangosteen syrup does not use artificial color; the red color of the syrup originally is provided by the extraction of mangosteen peel. The combination of mangosteen peel extract and its flesh increases the Xanthone contents to 104.05 mg/100 ml.

Mangosteen syrup is not only consumed as a fresh-nutritious and healthy drink since it contains Xanthone but also functions as an anti oxidant to prevent cancer.

The mangosteen syrup can be kept for a long time if it is packed in bottles and is kept in cold temperature. The method of making mangosteen syrup is simple and can be applied in home-scale industry with BC ratio of 1.81. The technology of manufacturing mangosteen syrup has been collaborated with the Ratu Salju business group facilitated by Sawah Lunto Regency Government in this case Agricultural and Horticultural Local Service.