

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Cured and smoked milkfish is a new product innovation, which aims to expand the market for milkfish throughout the country, which is known as a fish that contains many benefits for the body, such as vitamin A and potassium. And also, to introduce it in Indonesia methods that have been used by other countries so that Indonesia can increase domestic product innovation. In this study, the process methods used are the curing and smoking methods, these methods are well known in various countries, both in Indonesia and abroad. The salting process, which can be done through dry salting or brining, helps in preservation and flavor enhancement. And also, for the cold smoking process, it is very suitable to be combined with the curing or salting method because it can produce a good product texture and also produce a suitable combination of flavors.

5.2 Suggestion

Further research and development is recommended to increase the composition of salt and sugar so that it has a more developed taste, and also try to add herbs to eliminate the slight fishy smell remaining in the fish. To optimize the production process and produce a more aesthetic texture, alternative processing methods or techniques can be investigated. Further research needs to be done regarding the use of milkfish as an alternative protein in the food industry. Studying the characteristics of milkfish and its potential use in protein substitution in Indonesia could be one approach to this.