

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion the Processing of Gluten-Free Ingredients with Mocaf Flour into Apple Pie presents a comprehensive study on creating a gluten-free apple pie using Mocaf flour, a modified cassava flour. The study aimed to evaluate the acceptability of this gluten-free pie and identify its nutritional value. The results showed that the gluten-free apple pie made with Mocaf flour and other ingredients had a delicate, flaky texture and a flavourful filling. The drying process was found to significantly impact the product's overall acceptability, crispiness, and aroma. This study concluded that the gluten-free apple pie made with Mocaf flour is a viable alternative to traditional apple pies, catering to individuals with gluten intolerance or sensitivity. The calories for 1 serving are 170 and for the selling price is Rp.20,000. /Pack.

5.2 Suggestion

More research should be conducted to improve the results and increase the anticipated developments' contribution to the field of clinical reasoning. features pertaining to the gluten-free apple pie' general quality and texture. to maximize production efficiency and create a more aesthetically pleasing surface texture for the product. potential adjustments to the numbers, different processing strategies, or research approaches. To the best of my knowledge, the following could provide additional information regarding the use of modification cassava flour for the main ingredient for a variety of gluten-free products, such as bread, pastries, and snacks, to determine its versatility and consumer acceptance.