

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, the eggroll in this study is a new innovation of gluten-free eggroll, making it suitable for anyone to consume. The main ingredients in this snack are mung bean flour and canna tuber flour as substitutes for wheat flour and tapioca flour. Usually, eggrolls have an original flavor, but this product features a mung bean flavor in the aftertaste. The texture is crispy and light when eaten, but a drawback of this product is that it easily crumbles due to being too thin. The calories for 1 serving is 80cal and for the selling price is Rp 30.000/pack. Hopefully, in the future, this gluten-free eggroll product will continue to improve.

5.2 Suggestion

This product is recommended to consider how to minimize the fragility of the eggroll when delivered to customers. Additionally, there are uneven colors in some parts of the eggroll due to uneven heat distribution from using tools above a gas stove. The solution to the above problems is to continue observing and learning how to control the heat and create safe packaging.