

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

As a result of breadfruit's extremely short shelf life and high food waste rate, fermented breadfruit tortillas are an inventive way to use the fruit. Additionally, this product gives diversity to gluten-free tortilla substitutes. According to the study's findings, the fermented breadfruit tortillas have a nice scent, appearance, and flavor. However, their texture was a little off, which could be fixed by cooking them for the proper amount of time. Fermenting, dehydration, and frying are the steps in the process of making fermented breadfruit tortillas. Fermented breadfruit tortillas are an interesting and healthier source of carbohydrates once they've been treated. Fermented breadfruit tortillas are nutrient-dense, low in calories and carbs, and still satisfying enough to eat when compared to typical flour tortillas, in contrast to other tortilla wraps that are lower in nutrients. The shelf life of fermented breadfruit tortilla is about two months.

5.2 Suggestion

To enhance the overall quality, texture, and aroma of fermented breadfruit tortillas, further research and development should be conducted. It is essential to research various processing methods in order to maximize production efficiency and provide the best flavor and most flexible texture. It is also imperative to conduct additional study on the potential uses of breadfruit as raw materials in the food sector. The quality and marketability of the fermented breadfruit tortilla products will be significantly enhanced by these measures..