

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, the development of peanut tempeh milk as an alternative beverage for individuals with lactose intolerance shows significant potential as a nutritious and marketable product. The sensory evaluation results revealed positive feedback on the product's sight, smell, texture, and taste, indicating overall acceptability among panelists. Peanuts, known for their nutritional value and lactose-free nature, serve as a suitable base for creating a dairy alternative. The fermentation process of tempeh not only enhances digestibility and nutrient availability like high fiber but also contributes to the product's health benefits. Further exploration of flavor variations and additives could address any identified aftertastes, enhancing the sensory experience and consumer acceptance. Additionally, the cost analysis revealed that peanut tempeh milk can be produced economically, with a calculated selling price IDR 10,000 ensuring a profitable margin. With considerations for packaging, cost analysis, and sustainability practices, peanut tempeh milk emerges as a promising option for consumers with lactose intolerance, offering both health benefits and a viable market opportunity.

5.2 Suggestion

A suggestion for the development of peanut tempeh milk would be to conduct a detailed sensory evaluation with a larger and more diverse panel of participants to gather a broader range of feedback on the product's taste, texture, and overall acceptability. This would help in identifying specific areas for improvement and refinement in the formulation of peanut tempeh milk to enhance its sensory attributes and consumer appeal. Additionally, exploring different flavor variations or additives that could potentially mask any unpleasant aftertaste mentioned by some panelists could further enhance the overall sensory experience of the product.