

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, “Mitibits” is a healthy, high-protein biscuit made from local tuber flour and shrimp shells. This biscuit can be enjoyed by all ages, but it is intended for children with malnutrition case. This gluten free biscuit is also safe for consumption by children with special needs. The high-protein biscuit is processed through a baking process at a low temperature so that its nutritional content is maintained, therefore the taste of this biscuit is not as delicious as biscuits or crackers that are processed at a high temperature such as frying. Apart from that, this product has high selling power in terms of its rich benefits, as well as its low selling price in healthy snack categories. However, further experiments are needed to develop to create a better biscuit in terms of texture and taste so that there is no longer a grainy and floury aftertaste. Mitibits contained 168 Cal/serving with a serving size of 12 g, and sold at a price of Rp. 8,300/pack.

5.2 Suggestion

The result of the study indicates that there are still some parts that need to be researched and studied further, such as adding ingredients, cooking methods, temperature and cooking time, and other things that can be considered to create the better high-protein biscuit. A study of the nutritional content and the possibility that an ingredient’s nutrition may decrease may be beneficial to further researches or experiments. Based on the comments by the advisor and examiners, here are the suggestions for mitibits :

1. Replacing raw materials and packaging at cheaper prices
2. Reduces the salty taste of the biscuit
3. The size of the packaging needs to be bigger

4. Changing the market target to children in general