CHAPTER V
CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, “Green Fin” Fish Flakes Analog is a plant-based fish flakes that are utilizing local ingredients. This study explores the feasibility of using breadnut (*Artocarpus camansi*) as a base ingredient for the production of fish flakes, aiming to create a sustainable and nutritious alternative to conventional fish flakes by utilizing locally available resources. The breadnut-based fish flakes exhibited a rich nutritional profile, high in protein and dietary fiber, and containing essential vitamins and minerals, making them a valuable dietary option. Sensory analysis indicated that the breadnut fish flakes were well-received in terms of taste and overall acceptability, though the texture was noted to be a bit too firm on the first sensory test and was too soft based on the last tasting. This investigation suggests that breadnut has significant potential as an alternative ingredient in fish flake production, contributing to food security and promoting the use of underutilized local crops.

5.2 Suggestion

An attempt was made to enhance the texture by incorporating *methylcellulose* into the breadnut. However, this approach did not yield optimal results. The breadnut and *methylcellulose* failed to integrate effectively, resulting in a brittle texture for the *methylcellulose*. Further research and development are recommended in order to improve the texture and overall quality of the fish flakes analog. To optimize the process of the production and the produce a texture that is more pleasing, alternative processing methods or technique could be investigated. In the next study, research should be done on the use of breadnut as a plant-based meat substitute in the food industry.