

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

The study successfully demonstrates the potential of using mung beans as a substitute for soybeans in the production of soy sauce. Mung beans, with their high protein and amino acid content, can undergo fermentation to produce a flavorful and sustainable soy sauce alternative. This innovative approach not only provides a solution for those with soy allergies but also offers numerous health benefits due to the nutritional profile of mung beans. The process involves fermenting mung beans with koji, a mold used traditionally in soy sauce production, resulting in a rich umami flavor similar to traditional soy sauce. This alternative soy sauce can be used in various culinary applications, catering to the increasing demand for allergen-free and plant-based protein sources.

5.2 Suggestions

To Scale-Up Production Conduct trials to optimize the fermentation process for larger batches. This will help in assessing the scalability of the production method and identifying any potential challenges.

Nutritional and Sensory Analysis: Perform comprehensive nutritional analysis to quantify the specific health benefits of mung bean soy sauce. Additionally, conduct sensory evaluation studies to gather consumer feedback on taste, aroma, and overall acceptability.

Shelf-Life Study, Carry out shelf-life studies to determine the product's stability over time. Assess the impact of different storage conditions on the quality and safety of the mung bean soy sauce. Mung bean sauces can be fermented a bit longer than usual for a week but for around 2 months to help develop and deepen the flavor of the sauces. By addressing these suggestions, the potential of mung bean soy sauce can be fully realized, paving the way for its successful introduction into the food and beverage market.