

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

This shumai product is made by using the bones, tails, and heads of mackerel fish, which are usually thrown away, as additional ingredients for the shumai skin. This innovation not only helps reduce food waste in the fishing industry but also adds nutritional value to the dumplings. This product offers delicious taste, is practical for consumers, and supports sustainability efforts by reducing food waste. However, this product has weakness in the form of a slightly.

Product packaging uses aluminium foil which is air, moisture and light tight, protecting the product from damage and microbial contamination. The packaging label includes important information such as product name, nutrition, storage instructions, heating instructions, expiration date, and production code. Secondary cardboard boxes are used to provide additional protection and facilitate storage and organization on store shelves. With proper packaging and clear information, this ready-to-eat dumpling product can be stored safely and maintain its quality until ready to consume.

5.2 Suggestion

Further research and development is recommended to improve the texture and taste of these dumplings. For maximum results, we need to find out more, processing methods or techniques and try which results are better and use them to get better products