

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

In conclusion, Manado Porridge Chips is an interesting food innovation that can open up new opportunities in the food industry. Changing Manado porridge into chips is a creative step and has the potential to introduce traditional flavors in a more modern form, but in a form that is more practical and easy to consume. These chips are processed at low temperatures to maintain the nutritional content of food ingredients. This research provides valuable insight into chips made from regional specialties. The texture of the chips is not satisfactory because they are soggy, so they are not crispy. This may be due to the unevenness of the topping, which makes the chips soggy. Further improvements are needed to create Manado porridge chips that have a crunchy texture and appearance.

#### **5.2 Suggestion**

Further research and development are recommended to improve the texture and overall quality of Manado Porridge Chips. Other alternative processing methods or techniques can produce more aesthetic products. Further research needs to be done regarding the use of Manado porridge chips or regional specialties that have high nutritional content because they contain various green vegetables.