

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

In conclusion, rice milk cheese stands out as a nut-free vegan alternative, primarily utilizing rice milk as its main ingredient and priced at Rp 38.500. This product addresses the needs of individuals with nut allergies or those opting to avoid nuts for dietary reasons. With a total calories count of 670, it offers a unique option despite challenges in achieving a texture comparable to traditional cheese products. However, its favorable aroma and taste make it a viable for those dietary restrictions. Further improvements are necessary to refine its texture and overall appeal compared to conventional cheeses.

#### **5.2 Suggestion**

Further research and development are recommended to enhance the texture and overall quality of nut-free vegan cheese. Exploring alternative processing methods or techniques could optimize production and aesthetically pleasing texture. Further research should be done on the use of rice milk as vegan milk. Rice milk stands out among non-dairy alternatives for its hypoallergenic properties, making it particularly suitable for individuals with various dietary restrictions. Further research is needed considering that rice milk has low nutritional value. Tastewise however, rice milk is pleasantly palatable.