

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

The nori snack made from kenikir and mangosteen peel was developed to provide an alternative snack with additional benefits, utilizing food waste to promote sustainability and reduce environmental impact. By incorporating kenikir and mangosteen peel, the snack not only reduces waste but also harnesses the nutritional benefits of these ingredients.

Based on sensory tests conducted, the nori snack has a fairly good taste and texture. This snack is thin and fried with seasoned flour, offering a delicious and savory kenikir flavor. Its crispy texture and tasty flavor make it a favorite among many. However, 2 out of 10 panelists noted that the snack is slightly oily, which can reduce comfort when consuming it. Nevertheless, the nori snack scored a total of 151 in the sensory evaluation, with the highest score being 44 for taste, attributed to its unique and savory kenikir flavor, and the lowest being 38 for sight.

Nutritional composition per serving (total 395.64 kcal) includes 12.48g of protein, 3.46g of fat, 83.91g of carbohydrates, and 7.61g of fiber. The product also contains significant amounts of vitamins A and C, calcium, iron, potassium, magnesium, and phosphorus. At a price of Rp 30,000 per pack, consumers can enjoy a delicious nori snack with additional benefits.

5.2 Suggestion

For future research and development of Nori Snack made from Kenikir and Mangosteen Peel, it is recommended to explore various other herbal flavor combinations, such as basil or lemongrass, which can complement and enhance the health benefits of kenikir and mangosteen peel. The production process can also be optimized to be more efficient and reduce the use of raw materials from kenikir and mangosteen peel. Additionally, efforts to mitigate the strong taste

and aroma of these two ingredients can make the product more acceptable to a broader range of consumers.

Furthermore, considering the use of an air fryer in the production process could be beneficial. Air frying typically requires less oil compared to traditional frying methods, potentially reducing the snack's oiliness while retaining its crispy texture. This can appeal to health-conscious consumers and enhance the overall product quality.

Moreover, conducting further research to ensure the stability and shelf life of the product will help maintain the quality and deliciousness of Nori Snack made from Kenikir and Mangosteen Peel, allowing it to be enjoyed by consumers over a longer period.