

## **CHAPTER V**

### **CONCLUSION**

#### **5.1 Conclusion**

In conclusion, Jellyfish Seasoning Powder is made from jellyfish with added curry seasoning, providing a natural yellow color from turmeric in the curry powder. This product is processed using a low-temperature, slow baking method to retain its nutrients while maintaining its natural flavors and delicate texture, making it suitable for daily use. This study introduces an innovative product rich in nutrients and flavor, celebrated for its delicious taste, fine powder texture, and versatile applications in culinary settings. The selling price of this product is Rp12,500,- per pack, and each pack contains 60 calories.

#### **5.2 Suggestion**

Further research and development are recommended to enhance the smell, overall quality, and safety of the jellyfish seasoning powder. Optimizing the production process to preserve higher nutrient content could involve exploring alternative processing methods or techniques. Additionally, further research should investigate the use of jellyfish as a new and innovative ingredient in the food industry. Based on the last presentation, some panelists suggest balancing the salty flavor by adding some sugar to enhance the overall taste profile. Jellyfish Seasoning Powder can be used as a versatile seasoning, sprinkled over dishes like soups, salads, or fried rice to add a unique flavor and nutritional boost. It is best added at the final stage of cooking to preserve its aroma and taste. For optimal quality and freshness, store Jellyfish Seasoning Powder in a cool, dry place at room temperature, away from direct sunlight and moisture.