

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, the use of edamame flour as a gluten free alternative in the formulation of putri salju cookies, derived from green soybeans, offers a promising substitute for wheat flour. The demand for gluten free alternatives is increasingly urgent due to health issue associated with gluten, such as celiac disease affecting approximately 1% of the population in Indonesia. Sensory evaluation indicates that while the putri salju cookies made with edamame flour have good taste and texture, there are some issues such as slight burning on the bottom and a greenish color. The presence of saponin in edamame also contributes to a slight aftertaste. However, overall, the cookies received positive feedback in other aspects. This can serve as a foundation for further research and development of innovative and healthier gluten free products in the future, offering a better alternative for consumers. With further refinement in formulation and baking processes, gluten free putri salju cookies made from edamame flour could become a viable option in the market. These putri salju cookies have 95 calories per serving and come in a 100g pack. Of course, the price is quite affordable, only Rp.27.000 per pack.

5.2 Suggestion

Suggestion for further development include optimizing the baking process to avoid issues such as burnt bottoms of the cookies. Exploring product innovation, such as developing flavor variations and textures, will help expand the market and attract consumer interest. With these steps, it is hoped that better putri salju cookies can be produced to better meet consumer preferences.