

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, Shrimp Shell Tom Yum Paste is a flavorful and convenient product that utilizes the unique properties of shrimp shells along with traditional Tom Yum ingredients. By incorporating shrimp shells, the paste delivers a distinctive shrimp flavor and provides additional nutritional benefits. The preparation process—sautéing the shrimp shells, blending them with aromatics, and cooking—ensures a rich Tom Yum taste while preserving essential flavors.

The final product is packaged in aluminum trays, which effectively contain the paste and prevent exposure to air and moisture. This packaging choice helps maintain the quality and extends the shelf life of the paste, which can last up to several months.

Attention to ingredient balance and packaging is crucial to ensure that the Tom Yum Paste meets the desired flavor profile and maintains its quality over time. Further refinement of the recipe and packaging can enhance the product's overall appeal and effectiveness.

5.2 Suggestion

Further research and development are recommended to enhance the Shrimp Shell Tom Yum Paste's flavor and overall quality. To optimize the production process and improve the taste, texture, and nutritional balance, exploring alternative ingredient ratios and processing techniques could be beneficial. Investigating different methods for preserving the shrimp shell's

flavor and aroma, as well as refining the blending and cooking processes, may lead to a more refined product.

Additionally, studying the impact of ingredient variations on flavor and texture, as well as developing more effective packaging solutions, could contribute to the paste's success. Exploring these aspects will help in creating a Tom Yum Paste that delivers a more authentic and enjoyable culinary experience.