

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

To conclude, Umami Oil is a product that aims to capture and emphasize the umami factor that poses the potential to revolutionize the culinary industry. The relatively high levels of glutamic acid in tomatoes used in this product contribute to the umami factor. Umami, regarded as a culinary taste sensation, serves as an indicator of valuable amino acids or oligopeptides present in foods. They typically enhance the overall flavor profile of food by modulating sweetness, intensifying saltiness, and mitigating sourness and bitterness. This study that utilizes tomato as the main ingredient contributes to exploring the range of using umami without the help of additional monosodium glutamate.

In the first trial, the ingredients are not blended to be homogenized. The natural color of canola oil still dominates the product resulting in a mute color. This indicates that the pigments of the tomatoes are not extracted effectively.

The level of umami in this product still needs to be improved. The absence of further infusing the oil with dried ingredients might be why the level of umami feels short. Upcoming research and insight regarding the source of umami is crucial in improving

#### **5.2 Suggestion**

Additional research and development are advised to enhance the texture and overall quality of Umami Oil. Exploring additional processes or techniques that might optimize umami extraction processes is needed. Additionally, further investigation into using red tomatoes as a natural source of umami is recommended. This includes studying the glutamic acid content in unconventional parts of red tomatoes that might potentially lead to their application in umami extraction.