

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, chicken bones crackers is a cracker that utilizing food waste. The ashy brown color of chicken bones is giving the cracker natural color. This cracker is processed with four heating step like pressure cooking, steaming, drying, and frying. This study provides valuable insight into the development of a high calcium cracker, in this case using chicken bone. The cracker's texture was unsatisfactory because it was too hard. But this can be solved by cutting it thinner. This could be caused by the absence of mineral in high mineral cracker, which makes the dough harder. Further improvements are necessary to create a high mineral cracker that texture is comparable with the authentic cracker. This cracker has a low calorie, it is 40 calorie per serving and the selling price of this product is Rp. 14,000 per packaging.

5.2 Suggestion

Further research and development are recommended in order improve the texture and overall quality of the high mineral cracker. To optimize the process of production and produce a texture and taste that is more pleasing, alternative processing methods could be investigated.