

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

The sunflower seed sauce block, PeaNot, is a peanut-like sauce designed to be peanut allergy-friendly. Made from sunflower seeds, it serves as a substitute for people with peanut allergies who want to enjoy various Indonesian dishes that traditionally include peanut sauce. The mild flavor of sunflower seeds is enhanced by frying to achieve a deep nutty taste, closely mimicking peanuts.

Unlike many alternative foods that fail to compare to the original, PeaNot ensures a great taste. Sensory tests have confirmed its favorable results. PeaNot's versatile flavor makes it adaptable for various dishes, allowing users to customize it with their preferred spices and seasonings by adding hot water. The production process has focused on perfecting the roasting technique to avoid burning, thoroughly cooking aromatics to enrich the flavor, and maintaining a consistent flavor profile to ensure a high-quality product. Additionally, PeaNot offers good pricing, being not so expensive compared to traditional peanut sauce, even though substitute products are usually costly.

5.2 Suggestion

Further research on PeaNot could delve into the development of different flavor variants and the exploration of alternative main ingredients. Experimenting with various flavor variants—such as spicy, sweet, or herb-infused versions—would allow for the expansion of PeaNot's culinary versatility and consumer appeal. By tailoring the product to diverse taste preferences, this research initiative seeks to broaden PeaNot's market potential and competitive standing within the food industry.

Additionally, researching alternative main ingredients besides sunflower seeds could uncover new possibilities for the product. Exploring other nut-free bases, such as pumpkin seeds, chickpeas, or other legumes, could offer unique

flavor profiles and nutritional benefits. This approach would ensure PeaNot meets a wide range of consumer needs, including those with other dietary restrictions, and further distinguishes itself in the competitive landscape. Together, these efforts aim to refine PeaNot's quality, versatility, and appeal, positioning it as a reliable and innovative choice for consumers seeking allergen-friendly alternatives.