

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, the research suggests that lacto-fermented pineapple sauce offers a healthier and more nutritious alternative to traditional tomato ketchup. The fermentation process enhances the nutritional value of the pineapple, introduces beneficial probiotics that support digestive health, and eliminates the need for synthetic preservatives. Additionally, the product is carefully produced with high-quality ingredients and strict hygiene practices to ensure its safety and quality. From a financial perspective, it offers a competitive value compared to store-bought ketchup, making it a better choice both nutritionally and economically.

5.2 Suggestion

As part of the effort to develop better products, it is essential to conduct more research on the nutritional benefits of product consumption. This includes leveraging scientific methods to gain a precise understanding of the product's details. Additionally, while glass bottle packaging has its merits, it may not be the most suitable option for this fermented product. Due to the nature of fermentation, a food pouch is a more appropriate container, as it better accommodates the product's needs and enhances its practicality for consumers. Further research and development will not only optimize the product but also help promote healthier alternatives to tomato ketchup, supporting local awareness of healthy eating.