

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Many people know about banana blossom as a vegetable but only few people know about the potential value in it. Banana blossom is rich in nutrient, potassium, vitamin A, C, E, minerals, fatty acid content, flavonoids, saponin, essential and non-essential amino acid, tannins, glycoside, and steroid which can be proceed into substitution of cooking wine. This product is solutions for people who are require a new substitute product of cooking wine with a lower price with the same quality.

Local products have to compete for issuing various innovations and good research and development products. We take this advantage by introducing banana blossom cooking wine product. We sure this product can compete with the other cooking wine senior products in the market. We try to take the opportunity and become a pioneer and be ready to join and compete with the market.

5.2 Suggestion

- Further research of product storage. It is easier to be contaminated with the air than the senior products.
- Larger banana blossom supplier to stabilize the lower price.
- Further research for the medical uses of banana blossom cooking wine.
- Further research of the nutrition and alcohol contain of the AO product.

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