

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, young jackfruit and sweet potato *serundeng* or crispy *serundeng* is a new variation of *serundeng* that can be utilizing with local ingredient. To make this *serundeng* last longer and have the proper texture, it is roasted for about thirty minutes over low heat until it is dry and golden brown. However, to get a crispy texture, the sweet potato was deep-fried in hot oil until it turned golden brown. utilizing sweet potatoes and young jackfruit as the main ingredients for creating a new, high-fiber, high-carb, and high-calcium crispy *serundeng*. Because of the strong smell and a slightly hard texture, the crispy *serundeng* did not turn out well. This might result from over spicing and over seasoning the crispy *serundeng*, which could give off an overpowering scent. It may also be the result of the *serundeng* roasting for a longer amount of time, which turned the *serundeng* quite hard and was kept for a long time, making it tough. To produce a new variety of crispy *serundeng* that the smell and texture are much better.

5.2 Suggestion

To improve the texture and smell, more investigation and development are recommended. It is very important to do research into the measurement of the spices and seasoning in order to prevent over-seasoning and to create an excellent texture and smell. Look into the best ways to store crispy *serundeng* to prevent it from turning into tough and to increase its duration on the shelf. Also figure out how to make the crispy *serundeng* becoming more suitable.