

CHAPTER V

CONCLUSION & SUGGESTION

5.1 Conclusion

In conclusion, pinenut pudding is made from two basic ingredients; pinenut milk and bananas. The pinenut milk is derived from pinenut juice that is combined with bananas to create a new dessert. It is hoped that through this innovation of this pinenut pudding, there will be an increased adoption of pine nut pudding as an alternative to cow's milk in the preparation of desserts. Therefore, people who are lactose intolerant would be able to enjoy it.

5.2 Suggestion

Further research on pine nuts is highly recommended, such as investigating how pine nut milk can be used in other dessert, or identifying other edible parts of the pine nut besides the milk. However, the downside of pine milk is its bitter taste due to the presence of vanilla essence, so in the future the amount of vanilla essence may be reduced. Additionally, The result of this paper will benefit from further studies such as research about any potential risks such as allergy reaction and any long-term effects. This should be done to provide the society with comprehensive information, This study also finds that pinenut milk has bitter taste due to the presence of vanilla essence, so it is suggested that the amount of vanilla essence can be reduced in the future.