

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, the development of a low-sodium seasoning rub utilizing pineapple skin, shrimp, seaweed, and other natural ingredients offers a promising alternative for healthier cooking. The need for reduced sodium intake is increasingly crucial due to health concerns such as hypertension, which affects a significant portion of the population. While the seasoning rub effectively enhances the flavor and tenderness of meat, some adjustments may be needed to balance the flavor profiles, particularly in relation to the intensity of certain ingredients like shrimp and seaweed. Nonetheless, the product received positive feedback for its overall taste and innovative use of food waste.

This seasoning rub can serve as a foundation for further research and development of innovative, low-sodium products that promote both health and sustainability. With additional refinement in formulation and packaging, this product could become a viable option in the market. The seasoning rub, designed for convenience, comes in a 140ml spice jar, which helps extend its shelf life while maintaining freshness. The cost of the seasoning rub is due to the processing required to transform food waste materials, such as pineapple skin and shrimp shells, into high-quality, flavorful ingredients.

5.2 Suggestion

For further development of the low-sodium seasoning rub, optimizing the ingredient proportions and flavor balance is crucial to enhance the overall taste profile. Increasing the concentration of pineapple powder enhances the tenderness of the meat, and prolonging the duration of maceration further contributes to this effect, resulting in an even more tender outcome. Exploring innovations in

seasoning blends, such as incorporating additional herbs or spices, can help create varied flavors that cater to different consumer preferences. Additionally, evaluating different packaging options to further extend shelf life and preserve product quality could be beneficial. By addressing these aspects, the seasoning rub could better meet consumer needs and preferences, ultimately expanding its market potential and positioning it as a leading choice in healthier, flavorful cooking solutions.