

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, “Almoung” is a healthy, high-protein, gluten-free cereal made from mung bean flour and keto flour. This biscuit can be enjoyed by all ages, especially children who are growing up or people who are increasing muscle mass. This gluten-free cereal is also safe for consumption by people with special needs (having celiac disease). This high-protein cereal is processed through a low-temperature baking process so that the nutritional content is maintained. However, further experiments need to be done to develop a better cereal in terms of texture and taste so that there is no more rough and starchy taste.

5.2 Suggestions

From the results of the research that has been carried out, there are still several parts that need to be further researched and studied, such as the addition of ingredients, cooking methods, cooking temperature and time, and other things that can be considered to produce better cereals. Research on nutritional content and the possibility of reduced nutrition of an ingredient can be useful for further research or experiments. Based on the comments from the supervisors and examiners, the following are suggestions for improvement:

1. Replace raw materials and packaging with cheaper prices.
2. Reducing the bitterness of the cereal
3. Less neat visuals and uneven colors
4. The addition of salt to add flavor, also the function of salt is to release other flavors.

5. Use of dough sheeter to flatten the cereal so that it has the same thickness