

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, this millet cereal uses several main ingredients such as mixed nuts, seeds and mixed dried fruits. This cereal has a crunchy texture but still a little grainy, this is due to the millet milling process which is not fine enough, and this cereal has a good taste. Using foxtail millet as the main ingredient, which provides good fiber, protein and calcium, and using a mixture of nuts, seeds and mixed dried fruits adds sweetness and nutrition to this cereal. The addition of fat from margarine and cornstarch makes this cereal crispy and tasty.

5.2 Suggestion

Based on the results of the research conducted, it is recommended for future research and development to improve the texture of millet flour to make it smoother by soaking millet seeds first to facilitate the milling process and make foxtail millet seeds smoother. Future research is also recommended to improve the appearance of the final product. In addition, it is necessary to know more about better processing methods and better knowledge of the materials used to optimize the production process and produce better products.