

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Based on the research and development of the Thai Green Curry Seasoned Salt using duck tail paste, several conclusions can be drawn. First, the utilization of duck tails in this product demonstrates a concrete effort to reduce food waste derived from parts of poultry that are typically discarded. The product successfully features a unique flavor profile combining the distinct taste of Thai green curry with the umami characteristics derived from duck tails, though there remain several shortcomings in terms of texture and flavor.

The sensory evaluation indicated that the product's appearance and aroma received relatively positive responses from panelists, suggesting that the use of traditional Thai spices contributed to an appealing visual and olfactory experience. However, the aspects of texture and flavor require further improvement. The product tends to have a moister texture than expected, and the taste was noted to be overly salty and lacking balance in emphasizing the Thai green curry flavor profile. Therefore, this product still requires modifications in its production process to meet consumer expectations in terms of both texture and flavor balance.

Additionally, the drying process used was not optimal in effectively reducing moisture, particularly due to the high-fat content of the duck tails. This resulted in a final product that was not fully dehydrated and retained unwanted moisture. Therefore, this study provides insights into the technical challenges that need to be addressed in order to produce a seasoned salt product that meets market standards and has a longer shelf life.

5.2 Suggestion

To optimize the development of the Thai Green Curry Seasoned Salt, several suggestions are proposed. First, adjustments in the drying method are necessary to reduce the fat and moisture content in the duck tail paste. One approach that could be employed is the use of a more efficient drying method, such as freeze-drying, which, although more expensive, can better retain the flavor and aroma of the ingredients while significantly reducing moisture.

Additionally, incorporating binders that can absorb excess fat, such as maltodextrin, could be considered to achieve a texture closer to the ideal seasoned salt, which should be dry and free from clumps. In terms of flavor, reformulation is needed to reduce the saltiness and balance the green curry taste, making it more harmonious with the umami profile of the duck tails.

For future research, it is recommended to experiment with variations in drying methods and ingredient proportions to determine the optimal combination for texture, flavor, and product stability. Furthermore, conducting a consumer preference test with a larger number of panelists will provide a more comprehensive understanding of the product's market acceptance.