

CHAPTER V

CONCLUSION

5.1 Conclusion

Bilimbi kimchi hot sauce is a product innovation created to add a hot sauce option with more benefits, as well as introducing a fermentation method that is not yet well known to many people. Managing diabetes, treating hypertension, remedying haemorrhoids, strengthening bones and soothing cough and cold. Bilimbi itself already has several vitamins which are quite important in health-related advantages such as. By using the fermentation method, bilimbi fruit provides greater benefits in helping consumers who have hypertension. The advantage of this product is that it has quite a lot of benefits compared to other hot sauces, the price is also quite affordable compared to hot sauces in general.

5.2 Suggestion

For future research and development, it is highly recommended to further explore fruit or food that can be fermented and produce many very profitable benefits. There were several shortcomings during the sensory test due to the taste not being strong enough and also in terms of the visuals being less attractive. For packaging, it is recommended to use bottles that are usually used for sauces in general, for the convenience of customers/consumers and to minimize production price.