

CHAPTER V

CONCLUSION

5.1 Conclusion

Cheese is nutritious food made mostly from the milk of cows but also other mammals, including sheep, goats, buffalo, reindeer, camels and yaks. And then we come with an idea to add more varieties of cheese more specifically is vegetarian cheese. Soybeans are members of the pea family of vegetables. Eating soybean-based foods may reduce the risk of a range of health problems, including coronary heart disease. This product also suitable for people that have lactose allergy.

“Greenlife” sure that will success on this market, because now days, lot of people love cheese and healthy product. With our signature taste as our strength to break through the market. And we also come with cheapest price on market this will make good market penetration.

5.2 Suggestion

After lot of trial we have done, we still can't produce mozzarella from soy milk. Our hypothesis are:

1. Soybean has fewer amount of amino acid rather than amount of amino acid in cow's milk that will affect on protein-chain structure. Soybean has shorter protein-chain than cow's milk. In cheese making protein is the one of main factor.
2. The pH in soymilk and cow's milk after adding acid into mixture may be different. To reach stretchy texture it will need pH 5,1 – pH 5,2.
3. The different between casein in soy milk and cow's milk is different, this different will make difference in curd firmness that produced.
4. Adding nuts and pandanus leaf may will make richer flavor.
5. Adding agar and flour may increase consistency.

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