

CHAPTER V

CONCLUSION

5.1 Conclusion

There are so many product that can be used in pastry or bakery industry, one of them are chocolate. And there are so many type of chocolate and processed product of chocolate. But there are not so many processed product from white chocolate.

Only few people that know about the white chocolate and how to process them. And because white chocolate is made from the cacao fat it makes it hard to process in many complicated process. So White Chocolate Powder is one of the solution for the white chocolate. Because White Chocolate Powder is in powder form so it is easier to process it for many purpose such as cocoa drink, cakes, bread and many more.

We sure that this product will be the pioneer in the market because it's uniqueness. But overall our product still need so many improvement so that it can compete with other product.

5.2 Suggestion

In the future we will develop this product further to make this product better, because we still can solve the problem that this white chocolate powder still can mixed well with water because white chocolate contains so much fat that can dissolved in water.

Also we will increase our productivity to produce more so we can lower the cost of production, because it is cheaper when we produce in big amount of product than in little batches.

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