

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Mung bean and snakehead fish crackers are a nutritionally enhanced snack innovation combining the benefits of plant-based and animal-based ingredients. Using mung bean flour and fresh snakehead fish results in a cracker that is not only delicious and crispy but also high in protein, minerals, and fiber, while remaining relatively low in fat and calories.

This product, processed through steaming, drying, and frying. Each serving (approximately 10 pieces or 20 grams) contains only 50 calories, 3.35 grams of protein, and 10.36 grams of carbohydrates, making it a functional snack option suitable for various age groups, especially those seeking nutritious yet convenient foods. One pouch of this product contains 100 grams of crackers with 20 gram per servings and the selling price is Rp37.000.

Moreover, the sensory evaluation showed positive consumer acceptance, especially for texture and crispiness, though slight improvements in flavor intensity and packaging stability could enhance product appeal further. This cracker can last about three months when stored right in a sealed packaging.

5.2 Suggestion

To improve the product, it is recommended to enhance the seasoning to create a more balanced and appealing flavor. Packaging can be optimized by ensuring better airtight sealing to maintain crispiness and extend shelf life. Additionally, natural preservatives may be explored to maintain product quality without compromising its clean-label appeal. Future development should also consider conducting broader consumer testing and reviewing production costs to ensure efficiency as the product scales up.