

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, almond & soy milk pulp furikake is an innovation in utilizing almond milk pulp and soy milk pulp, which are often relegated to the category of food waste. The result of the study showed that the furikake has a good smell, sight, taste and texture. Minor issues also have already been improved. The production process of the furikake involves several stages, including roasting, air frying, and sauteing. Once processed, almond & soy milk pulp furikake contains 50 calories per serving which is 8 g. This calorie count is relatively high, but the reason for it is, it is packed with unsaturated fat, fiber, minerals, and protein and is characterized by its low sugar and sodium content compared to other furikake. It is also cheaper than other furikake but this furikake has higher and more nutrition. Almond & soy milk pulp furikake also has a shelf life of approximately 1-2 weeks in room temperature and up to 3 months if not opened yet.

5.2 Suggestion

It is recommended that further research and development be undertaken to enhance the texture, taste, sight and overall quality of the furikake. To optimize the production process and achieve superior flavor and a crispier texture, the exploration of alternative processing methods or techniques is essential. Furthermore, it is imperative to conduct additional studies on the potential application of almond milk pulp & soy milk pulp as raw materials in the food industry. These efforts will contribute significantly to advancing the quality and marketability of almond & soy milk pulp furikake products. It is also recommended for better understanding of the product.