

## **CHAPTER V**

### **CONCLUSION AND SUGESTION**

#### **5.1 Conclusion**

In conclusion, Okara Chips is an eco-friendly snack innovation made from soy pulp (okara), a by-product that is often discarded, combined with carrot flour as a natural binder and coloring agent. This combination not only improves the nutritional value but also enhances the appearance of the product. The spicy seaweed flavor gives a savory and mildly spicy taste that many consumers find enjoyable. Product testing showed that Okara Chips has a pleasant aroma, appealing flavor, and a crispy texture achieved through proper baking or frying. Each 18-gram serving contains 35 calories, 6 grams of carbohydrates, 1 gram of fat, and less than 1 gram of sugar and protein, with no added sugar or cholesterol. It also contains calcium and potassium, which contribute to its overall value as a snack. With a shelf life of 2 to 3 months when stored properly, Okara Chips presents a tasty, practical, and sustainable snacking option for daily consumption.

#### **5.2 Sugestion**

It is recommended that further research and development be carried out to improve the texture, flavor, and overall quality of Okara Chips. To optimize the production process and achieve better taste and a crispier texture, it is important to explore alternative processing methods or techniques. In addition, further studies are needed on the potential utilization of soy pulp (okara) as a raw material in the food and snack industry. These efforts will significantly contribute to enhancing the quality, sustainability, and market competitiveness of Crisps products.