

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, this upcycled furikake crafted from broccoli stalks, shrimp shells, and mushroom stems represents an innovative way to valorize common food by-products into a flavorful, sustainable seasoning. Sensory evaluations revealed that the furikake excels in smell, sight, and taste, though initial texture issues were resolved by fine-tuning the drying process and enhancing visual appeal with chili flakes and paprika powder. The production process involves drying, sautéing, baking, grinding, and mixing the ingredients with meringue, followed by adding toasted sesame seeds and seaweed for extra flavor and texture. Nutritionally, a 5-gram serving of this furikake contains approximately 20 calories, this furikake contributes trace minerals and antioxidant compounds. This packaging allows the furikake to maintain quality for approximately 18–24 months, studies showing that dry seasonings stored in laminated aluminum foil pouches can remain microbiologically safe and nutritionally stable for over 684 days (A'yun et al., 2023).

Unlike most commercial furikake, which often use flavor enhancers, artificial additives, or higher-moisture ingredients, this upcycled furikake is made from broccoli stalks, shrimp shells, and mushroom stems with no chemical preservatives, offering a cleaner label, added nutritional benefits, and a sustainable use of food by-products. With a selling price of Rp18,000 per pack, this furikake offers consumers a flavorful, health-conscious, and environmentally friendly seasoning alternative.

5.2 Suggestion

It is recommended that further research and development be undertaken to enhance the texture, taste, and overall quality of the furikake. To optimize the production process and achieve a crispier texture and more appealing appearance,

the exploration of alternative processing methods or techniques is essential. Furthermore, it is imperative to conduct additional studies on the potential application of broccoli stalks, shrimp shells, and mushroom stems as raw materials in the food industry. These efforts will contribute significantly to advancing the quality and marketability of furikake products.

In addition, based on examiner feedback, it is suggested to avoid vacuum packaging, as this may cause the furikake to stick to the sachet surface. Instead, adding a small silica gel into the sachet packaging is recommended to help control moisture, maintain crispness, and extend shelf life without affecting the product's texture or appearance. These efforts will contribute significantly to advancing the quality, stability, and marketability of furikake products.