

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, meltique pork is an innovation because usually the meltique process is used for beef but now it is being tried for pork. The result of the study showed that meltique pork meat has some differences to regular pork such as being softer and juicier but there are some obstacles such as the smell of soybeans due to the use of ISP. The production process of meltique pork involves several stages, including cutting, emulsifying, and injecting. This meltique pork is perfect if you want to try pork that has a texture similar to premium pork at a price of only Rp. 42,500. Meltique pork has a shelf life of approximately 3-6 months if stored in freezer.

5.2 Suggestion

It is recommended that further research and development be undertaken to enhance the texture, taste, aroma, and overall quality of meltique pork. To optimize the production process and achieve superior texture, flavor, and aroma, the exploration of alternative processing methods or techniques is essential. Furthermore, it is imperative to conduct additional studies on the potential application of meltique process in the food industry. These efforts will contribute significantly to advancing the quality and marketability of meltique pork meat products.