CHAPTER V
CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, beetroot pesto is an innovative product developed to make beetroot more accessible and enjoyable for daily consumption. Often overlooked due to its earthy taste and dense texture, beetroot is transformed in this formulation into a flavorful, vibrant sauce that can be easily incorporated into a variety of dishes. The result of the development showed that beetroot pesto offers appealing color, aroma, and nutritional benefits, although initial texture challenges were improved through the right balance of ingredients such as olive oil, nuts, and herbs. The production process includes roasting and blending the beetroot, then sauteing it with complementary components to create a smooth, nutrient-dense condiment. One serving of beetroot pesto provides approximately 200-205 calories, positioning it as a light yet nutritionally valuable option. It is notably high in dietary fiber which contribute to improved digestive function and general well-being. Interestingly, beetroot pesto also contains a higher amount of protein than traditional pesto, primarily due to the use of walnuts and milk. This unexpected nutritional benefit enhances its appeal among health-conscious individuals. As a result, beetroot pesto stands out as not only a flavorful sauce alternative but also a promising innovation with strong potential for functional food markets.

5.2 Suggestion

To refine the flavor, texture, and overall quality of beetroot pesto, it is essential to experiment with diverse preparation techniques and ingredient compositions. One notable aspect highlighted during evaluation is the texture of the final product, which was perceived as less smooth due to the inclusion of walnuts. This observation suggests that alternative processing methods or ingredient substitutions may be required to achieve a more desirable consistency while maintaining the product’s nutritional and sensory appeal.

Furthermore, the demo evaluations highlighted additional considerations regarding the formulation and nomenclature of the product. From a cost-efficiency perspective, the selection of oils and nuts may be substituted with alternative ingredients that maintain the nutritional and sensory qualities while reducing production expenses. In particular, given the relatively high caloric content of walnuts, reviewers suggested exploring the use of local nut varieties as potential substitutes. In terms of product naming, reviewers noted that the designation “pesto” is traditionally associated with basil-based formulations, which may lead to potential misinterpretations. To address this, the alternative term “beetroot romesco sauce” was suggested, reflecting the similarity of ingredients while minimizing the risk of cultural or semantic misconceptions. This adjustment ensures the product remains scientifically accurate, culturally sensitive, and commercially acceptable.

Overall, these constructive suggestions are highly reasonable and valuable, providing important guidance for further refinement and improvement of the beetroot pesto product.