

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, Carob Dubai Chocolate Bar is an innovation for the substitute of cocoa powder. This product is made from carob seed powder because carob seed powder itself has several advantages such as no caffeine content and has natural sweetness. The results of this product produce an interesting taste, attractive appearance, and less smell. The production process of Carob Dubai Chocolate Bar involves several stages, including straining, sauteing, and molding. This calorie count is relatively high. Coconut oil itself acts as a healthy fat content and give potential to improve digestion and nutrient absorption. In addition to its nutritional benefits, Carob Dubai Chocolate Bar becomes an alternative for pregnant women where caffeine is strictly prohibited. Each serving sizes have around 110 calories. The fat from the coconut oil can be a source of energy because it consists of medium chain fatty acids that can be easily digest and transform into an energy. This product uses this type of packaging so that it can attract consumer with this elegant look. The selling cost is at Rp 90,000 where it can compete with other dubai chocolate bar.

5.2 Suggestion

It is suggested that more research and development should be done to improve the texture, flavor, and overall quality of the Carob Dubai Chocolate Bar. To optimize the production process and achieve superior flavor and a have a sustainable product production. The need for extra attention for ingredient selection in this case the coconut oil. Where coconut oil can easily go rancid when it is not stored properly. Furthermore, it is imperative to conduct additional studies on the potential application of carob seed powder as a substitute for cacao seed

powder. These efforts will contribute significantly to the advancing the quality and marketability of Carob Dubai Chocolate Bar.