

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In summary, gluten free banana peel pasta is an innovation in utilizing banana peels, which are often considered food waste with no commercial value. This product also offers an alternative pasta option for individuals who cannot consume gluten. The result of study showed that the gluten free banana peel pasta has good sight, texture, and taste, although the smell is still slightly lacking. This can be improved by adjusting the ratio of banana peel flour. The pasta making process includes a drying stage. Once processed, the pasta contains 250 calories per serving, which is still considered low for a pasta product.

5.2 Suggestion

It is recommended that additional research and technological development be undertaken to improve the smell, taste, and overall quality of gluten free pasta. To optimize the production process and achieve superior flavor and a chewier texture, the exploration of alternative processing methods or techniques is essential. Furthermore, it is imperative to conduct additional studies on the potential application of banana peel as raw materials in the food industry. These efforts will contribute significantly to advancing the quality and marketability of gluten free pasta products.