

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

The use of Koro beans as a main ingredient in gluten-free biscuits demonstrates a promising potential to serve as a healthy and locally-sourced alternative to traditional wheat-based products. Rich in protein and other essential nutrients, Koro beans are an excellent choice for creating nutritious snacks that cater to health-conscious consumers. Despite some current challenges with the product's texture, these issues can be addressed through further experimentation with ingredient ratios, processing techniques, and baking conditions. Adjusting binding agents or exploring different processing methods may improve mouthfeel and crunchiness. Additionally, incorporating natural additives or alternative ingredients could enhance the texture while maintaining the biscuits' gluten-free and plant-based qualities. The biscuits have a shelf life of approximately two months when stored properly, making them suitable for retail distribution and consumers seeking gluten-free, plant-based, and healthy snack options.

With ongoing product development and effective marketing, Koro bean biscuits have the potential to diversify local food options and reduce reliance on imported ingredients. Emphasizing their health benefits, local origin, and sustainability can increase consumer awareness and acceptance. These biscuits can appeal to a broad audience, including vegetarians, vegans, and those with gluten sensitivities. Promoting such innovative products not only supports local farmers and encourages sustainable agriculture but also strengthens regional food industries. Continued improvements and strategic marketing can help establish Koro bean biscuits as a popular, nutritious, and environmentally friendly snack choice, contributing to the growth of the local economy and food diversity.

5.2 Suggestion

Future work should focus on improving the recipe to make the texture better and more appealing, with biscuits that are crunchier and more satisfying to eat. This can be achieved by adjusting the amount of egg whites and yolks, changing baking times and temperatures, and possibly adding natural ingredients like almond flour to help improve the crunch. Packaging should also be improved to keep the biscuits fresh and prevent moisture from getting in, especially since Koro Stick is very sensitive to air which can make it lose its crunch. Using silica gel packs inside the packaging can help absorb moisture and extend the shelf life of the product. Feedback also suggested reducing the salt content and making a homemade seasoning mix, which could help lower the cost of the product. More testing is needed on taste, aroma, nutrition, and safety to ensure the biscuits are liked by consumers and meet food safety standards. Getting feedback from a larger group of people can help identify what still needs to be improved. It's also important to check how long the product stays good and the best way to store it so it remains fresh for a longer time.

Overall, this product supports local farming by using crops like Koro beans, which helps farmers and promotes sustainable agriculture. It provides a healthy snack option that fits current trends for natural and plant-based foods. With ongoing improvements, this product can become a popular choice for health-conscious customers.