

## **CHAPTER V**

### **CONCLUSION**

#### **5.1 Conclusion**

As time goes by, the demand for healthy food product increased but the competition in food industry never ends. The solution remains to create new alternative for society to choose, but of course with good taste and good product quality.

Broccoli stalk has become waste for most people even though it is as good as the florets. The taste was not much different and the antioxidant level is higher than the florets. Making a processed food, in this case a veggie-ball, is one way to lessen the amount of broccoli stalk go into waste, and also making it to a healthy and high in nutrition food.

#### **5.2 Suggestion**

In the future, the writer believes that further experiment and development are needed to make the product even better in taste, texture, quality, and appearances.

Deeper market studies also required to develop this new invention so it could be sold in the society.

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