

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

The results of mackerel fish nuggets using taro flour are lacking in flavour and texture, as they become less crispy and chewy if left at room temperature for too long. The nuggets are also high in minerals and protein, similar to typical chicken nuggets. By using economical ingredients, the product can be sold for 32,000 rupiah with a total weight of 250 grams. The use of taro flour should also be considered, as it can make the texture tough.

5.2 Suggestion

Further research and development is recommended to improve the texture, flavour, and overall quality. These mackerel nuggets need to be developed with a more precise ratio of taro flour to achieve the right texture and chewiness.