

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In summary, Rabbit Meat Shumai is a new product that makes classic shumai using rabbit meat, a lean, high-protein substitute. Because rabbit meat is considered to be low in fat and cholesterol, it can be consumed by people who are concerned about their health. According to the study, Rabbit Meat Shumai has a great aroma, a savory flavor, and a tender texture. This is especially true when it is steamed with a carefully balanced mixture of ingredients, such as tapioca flour, high-protein flour, and natural seasonings.

Rabbit Meat Shumai is produced by combining, shaping, steaming, and vacuum-packaging. When compared to other dumpling-based snacks, the product's estimated 180–200 calories per serving is very low. Aside from its nutritional benefits, Rabbit Meat Shumai has 12 grams of protein per serving, which makes it perfect for people who are looking for high-protein snacks, such athletes or those following a diet that emphasizes fitness. The product has a well-balanced, umami-rich flavor and is also free of MSG. Under cold conditions, vacuum-sealed packaging increases the product's shelf life by up to two or three months.

5.2 Suggestion

To improve Rabbit Meat Shumai's formulation, flavor profile, and texture stability, more research and development should be done. Enhancing the meat filling's consistency, looking into gluten-free substitutes, or adding more regional ingredients could increase the product's market appeal. As of for now the texture of the shumai is not as pleasing as expected, to improve the texture some of the rabbit meat can be coarsely chopped while the rest can be ground finely. This way there will be two texture that can be tasted with every bite. Additionally, experimenting with natural preservatives and optimizing steam cooking could increase product safety and shelf life. Moreover, the sodium

content of the shumai is quite high due to the addition of various sauces; to improve and reduce the sodium content less sauces can be used with additional natural ingredients suggest shallot or mushroom.

Another disadvantage of this product is the high selling price which is due to the high cost of ingredients mainly the rabbit being on a pricier side. To manage these problems more supplier research needs to be done, to find a rabbit supplier that offers a much cheaper and competitive price.

To support long-term market growth, it is also important to investigate the consumer perception of rabbit meat products and promote awareness of its nutritional advantages. Future studies should explore large-scale production feasibility and potential flavor variants to cater to diverse consumer preferences. These initiatives will contribute to improving the commercial viability and sustainability of Rabbit Meat Shumai as a healthy, ready-to-eat protein snack.