

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In summary, banana peel jerky is a creative solution for food waste that is frequently categorized as such. It also provides a range of vegetarian snacks. The study's findings demonstrated that, although missing texture, banana peel jerky has a nice scent, appearance, and flavor thanks to the removal of the thick, white portion within the banana peels. A number of steps are involved in making banana peel jerky, such as boiling, frying, sautéing, and seasoning the banana peels. Banana peels provide 170 calories per serving after processing. When contrasted with other snacks that frequently have much greater calorie contents, this calorie amount is rather average. Banana peels provide several nutritional advantages, including being high in potassium, dietary fiber, polyphenols, and vital amino acids. We not only prolong the life of a highly perishable by-product by turning them into a tasty, shelf-stable jerky, but we also produce a vegan-friendly snack that satisfies customer desire for plant-based and sustainable cuisine. Banana peel jerky has a shelf life of approximately 1-2 months.

5.2 Suggestion

It is advised that more investigation and development be done to improve the texture, taste, and overall quality of banana peel jerky. A creative way to turn agricultural waste into a plant-based snack with extra value is banana peel jerky. A considerable number of banana peels are thrown away every day due to the enormous volume of bananas consumed worldwide, particularly in nations like Indonesia, which adds to the accumulation of organic waste.

For safety and shelf life, apply hygienic handling, conduct microbial testing, and use airtight or vacuum-sealed packaging. This product

should be marketed as a vegan, high-fiber snack that supports zero-waste efforts. Additionally, sensory evaluations, consumer perception studies, and life cycle assessments are essential to determine market potential and environmental impact.