

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, the development of torch ginger jam successfully achieved the objectives of the research. First, the results showed that torch ginger (*Etlingera elatior*) can be used as a base ingredient for jam. The natural fiber content, bioactive compounds, and distinctive aroma and flavor of torch ginger provide added value in terms of both taste and functional health benefits.

Secondly, through organoleptic testing, torch ginger jam received positive responses from panelists, especially in terms of color, aroma, and taste. Although there were some notes regarding the texture that still needed improvement, overall this product was well received sensorially and showed high potential for further development. The overall score received was 195, which proves that this product has been accepted by the panelists.

Third, this study proves that torch ginger is not only suitable as a traditional cooking ingredient but can also be processed into an innovative product in the form of aromatic sweet jam. This innovation not only expands the variety of local processed products but also opens opportunities to position torch ginger jam as a flagship regional product with high market value in both domestic and international markets. This product will be sold at a price of Rp40,000.

5.2 Suggestions

In order for torch ginger jam to be highly competitive, several strategic developments are needed. In terms of texture, it is important to balance the sharp aroma of torch ginger with other fruits that have a sweet taste and are acceptable to a wide range of consumers. Texture must also be considered, for example, small pieces of torch ginger must be adjusted according to consumer preferences. The product must also undergo organoleptic testing to assess consumer responses to the taste, aroma, color, and texture of the jam.

To improve the quality of this jam, there are several suggestions, namely to maintain the color of torch ginger, it is best to shock it with cold water after boiling so that the color does not fade, the canning/bottling process should be carried out before putting the product into jars or after it has been put into jars, It's not as sweet as before, and the torch ginger flavor is too light, so it lacks taste.