

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

In conclusion, the Soft Beef Sweet Soy Sauce has successfully combined nutrition, convenience, and flavor. The sensory evaluation results confirmed strong acceptance and appealing smell. However, texture inconsistencies, ranging from too hard and slightly mushy, need further improvement. The production process involves sauteing, simmering, and drying. Once processed, Soft Beef Sweet Soy Sauce contains 390 calories per serving. This calorie count is sufficient to meet the energy needs of growing children, supporting their daily activities and development. Nutritionally, this product becomes a high-protein food, with 35.31 grams of protein per serving, primarily from minced beef. Moreover, the drying process, along with vacuum sealed packaging and proper storing, can effectively preserve the product to a shelf life of up to 6 months. Financially, the product has a selling price of Rp30,100.

#### **5.2 Suggestion**

To further improve the product, the texture consistency can be refined by modifying the drying process or applying suitable pre-treatment methods. In addition, the use of natural antioxidants may help improve fat stability and extend the shelf life of the product. Sensory evaluation with targeted groups, such as children and parents, would also provide more accurate information about flavor and texture preferences. Another improvement can be made by adjusting the formulation of ingredients to enhance the overall taste, making the product more appealing and enjoyable for consumers. Additional flavor enhancements, such as sweet soy sauce with garlic oil or serving with fried shallots as a side, can also be considered to enrich the flavor profile and increase consumer acceptance. These improvements will contribute significantly to advancing the quality and marketability of the product. Furthermore, the preparation method can be standardized by adding a specific

amount of water, such as 100 ml, during serving to ensure consistency in texture and flavor across all samples. These improvements will contribute significantly to advancing the quality and marketability of the product.