CHAPTER V
CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, this vegetarian *sosreng*, crafted from oyster mushrooms, represents a successful innovation that transforms plant-based raw materials into a modern and well-received savory snack alternative. Sensory evaluations revealed that the product excels in aroma, taste, and appearance, although texture consistency was noted as an area for future refinement through a more optimized and standardized frying process. The production itself involves steaming ingredients, forming a dough, stuffing and steaming the sausage, and concludes with deep-frying to achieve crispness before a final seasoning application. Nutritionally, a single serving of this vegetarian *sosreng* contains approximately 100 calories. The product is packaged in an aluminum foil standing pouch equipped with a ziplock, a choice intended to preserve product quality for up to 1 month. This aligns with studies indicating that high-barrier packaging is highly effective at protecting dry products from moisture and oxidation (Saputra & Lestari, 2021).

This product stands apart from conventional *sosreng* commonly found on the market, which are typically made from processed meat sausages and categorized as ultra-processed foods (UPF) that are calorie-dense yet poor in nutrients. In contrast, this vegetarian *sosreng* provides a plant-based snacking option with the added advantage of being high in protein, containing approximately 6 grams per serving and entirely gluten-free, with a very low sugar content. Priced at Rp 18,000 per package, it serves as an innovative vegetarian snack that offers health benefits, being notably lower in saturated fat, and promotes environmental sustainability with a reduced carbon footprint.

5.2 Suggestion

Based on the overall product development process, several suggestions can be offered for future quality enhancement and development. For the existing

product, the primary focus for improvement should be the standardization of its inconsistent texture. This can be achieved through more precise control of frying temperature and time, optimization of slice thickness, and further experimentation with the dough formulation to attain uniform crispness. Additionally, developing new flavor variants is recommended to appeal to a broader range of consumer preferences. Looking ahead, several directions for future innovation are proposed. It is suggested to explore alternative plant-based raw materials, such as other mushroom varieties or different vegetable protein sources, to create products with unique flavor and nutritional profiles. In line with current health trends, investigating healthier cooking methods like baking or air frying could be a strategic step to reduce the overall fat content. Finally, to scientifically validate the product's claims, conducting a formal shelf-life study is highly recommended to obtain accurate and measurable data on its stability and durability.