

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Durian flowers represent a valuable yet underutilized food resource with high nutritional potential. Their transformation into floss, particularly when combined with long-jawed mackerel, offers an innovative solution to reduce food waste while producing a nutritious and appealing product. This initiative supports environmental sustainability, adds economic value, and contributes to the diversification of healthy food options for consumers. The production process of durian flower floss involves several stages, including boiling, frying, and sautéing. Once processed, durian flower floss contains 73,7 calories per serving. This calorie count is relatively low, especially when compared to other snacks that often have significantly higher calorie content. Durian flowers and long-jawed mackerel offers a complementary nutritional profile that supports a balanced and health-promoting diet. Durian flowers are rich in plant-based protein, fiber, and essential micronutrients, while long-jawed mackerel contributes high-quality animal protein, healthy fats, and important minerals such as calcium. Together, these ingredients provide a nutritious foundation for innovative food products like floss, promoting both health benefits and sustainable use of local resources. Durian flower floss has a shelf life of approximately 3-6 months.

5.2 Suggestion

It is suggested to conduct experimental trials to explore alternative processing methods, such as vacuum frying, air drying, or oven drying, to improve the crispiness and flavor of durian flower floss. Additionally, the use of natural flavor enhancers or seasoning blends should be investigated to enhance taste while preserving the product's natural qualities. Shelf-life studies are recommended to identify optimal packaging and storage conditions that maintain texture and nutritional value. Further research into incorporating

durian flowers into other food product such as snacks, soups, or dietary supplements could expand their applications in the food industry. Finally, consumer acceptance and market potential should be assessed through sensory evaluations and targeted market research to ensure successful product development and commercialization.