

We try our best to make jackfruit skin empal taste and have texture like regular empal. Even though jackfruit skin empal is delicious yet has good quality, some people may question the new taste and aren't brave enough to try it. Empal is much known in Indonesia. A lot of varieties have been invented such as empal gepuk made from beef or chicken. There's also a competitor in the aspect of vegans and vegetarians. Empal made from nuts has been invented before. Meats made from nuts are already known and popular among some people, but empal made from fruit skin hasn't been done. Our biggest competitor is empal gepuk. It is very well known by Indonesian and people are already accustomed to their tastes. Our new product has just been release so there may be a chance for us, but some people may already accustom to the old taste and texture of empal.

## CHAPTER 6

### CONCLUSION

#### 6.1 CONCLUSION & SUGGESTION

Palkunang is a nutritious and delicious empal made from jackfruit skin. It is made naturally and healthy because it has no preservatives. It provides the daily nutritional need of proteins and minerals. It is also high in calcium, protein, and dietary fiber. This product has a chance to be loved by people especially vegans and vegetarians. People don't need to worry their health restriction and lifestyle eating our product. We always make sure of our product quality and environment. HACCP is very important procedure for us. Food safety is always number one on the list. We always do everything for a reason. We use salt during the fermentation to increase shelf life and formation of smell. It will keep our

jackfruit skin still taste delicious after a few days. Our product BEP can be achieved after 1 month and 22 days selling our product. We suggest our customers to enjoy the empal the day they buy them for the best texture and taste. Even so, they can put them in refrigerator for maximum 5 days and reheat them in microwave when they want to consume it. It will still taste the same. It is recommend to eat is as a replacement of meat with white rice. It will be a healthy and hearty meal.

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## APPENDIX



Figure 27. Fermentation of jackfruit skin



Figure 28. Wash and strain the  
strain the jackfruit skin



Figure 29. Boil the jackfruit skin



Figure 30. Thin julienne the jackfruit



Figure 31. Puree all the ground spices with blender



Figure 32. Mix the tamarind with little water



Figure 33. Cook the jackfruit skin, pureed ground spices, coconut milk, salt, orange leaves, soy sauce, minced galangal, and tamarind water



Figure 34. When the liquid runs out, put in brown sugar and shredded coconut

Figure 35. Cook until it is dry, but not too dry



Figure 36. Shape the batter in square shape then fried with little oil



Figure 37. Jackfruit empal is ready to serve, best to be eaten with rice

A. Design packaging (Before and after)



Figure 38. Before packaging



Figure 39. In packaging



Figure 40. After packaging

## B. Logo



Figure 41. Palkunang logo