

CHAPTER VI

CONCLUSION

6.1 CONCLUSION

The conclusion, Monju is the new types of dairy product innovations in Indonesia. These products are made for consumers who are active but still want to eat practical and healthy food. Almond has a low fat and non-cholesterol, rich in vitamin E, manganese, magnesium and also fiber.

We do not use harmful additional ingredients such as food coloring and artificial sweetener. Monju is safe to be consumed by children or those who have allergies to artificial chemicals.

Processing almond into one of the main ingredients in cheese which is a type of dairy product is a new thing because usually almond is only processed into snacks or for topping. We hope that with this innovation can develop an advantage of almond.

With a lot of benefits, consumers can enjoy this Monju Almond Cheese without worries. At the same time lifting the selling value of almond which has only been processed as a simple snacks or topping.

6.2 SUGGESTION

The thing to note is the almond. Slightly difficult to find almond seller in Indonesia. We can find on supermarket but its price is slightly expensive and they just provide a mini pack of almond. Therefore it is advisable to buy an almond on supplier.

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