

CHAPTER VI

CONCLUSION

1. CONCLUSION

In conclusion, Sausage Jack products are one of the new types of frozen food innovations in Indonesia. These products are made for consumers who are active but still want to eat practical and healthy food. Young jackfruit which is one of the main ingredients is a good source of fiber around 8.3g per 100g can also be an option for those who are on a diet.

Sausage Jack products also do not use substances that are harmful to the body (MSG, artificial preservatives, artificial food coloring). Sausage Jack is very safe if consumed by children or those who have allergies to artificial chemicals.

Processing young jackfruit into one of the main ingredients in beef sausage is a new thing because all this time young jackfruit is only processed into vegetable dishes. It is hoped that with this innovation can raise the selling value of jackfruit itself while providing many benefits for consumers.

With an affordable price of IDR 20,000 per pack (6 pcs), consumers can enjoy this Sausage Jack and benefit from this product. At the same time lifting the selling value of jackfruit which has only been processed as simple dishes so far.

SUGGESTION

The thing to note is the young jackfruit on the market. Because in the few days I did this Rnd I had difficulty in finding young jackfruit on the market, and ~~if~~ when available it would be available at a relatively higher price than usual. Therefore it is advisable to buy a season compilation and steam it before storing it in the freezer, so it lasts longer.

In its cooking process, if it does not have a dehydrator that is supported using a sausage case made of plastic, because if you use a collagen case it must go through a drying process with a dehydrator so that the case does not break easily in high temperatures when boiling.