

CHAPTER VI

CONCLUSION

A. CONCLUSION

In conclusion, Crown Tea is an innovative product that utilize pineapple waste by using the leaves to make tea. This innovation was inspired due to the great benefits inside pineapple leaves that are not yet widely known in Indonesia. As well the staggering amount of 300 kg of wasted food annually, CV ExoTeac was further motivated in creating consumable products by minimizing the food waste.

Some benefits in consuming pineapple leaf tea are healing bleeding nose, smoothen digestion, cures flue, boost immunity and control diabetes as the leaves itself contain calcium oxalate, bromelain enzyme, pectic substantial, fiber, cellulose, and pentose. Pineapple leaves do not contain carbohydrate, sugar and calorie, which means it lowers the risk of diabetes and high blood pressure when consuming Crown Tea. This means the product is suitable for all ages.

After the product is ready to be released, ExoTeac collaborated with the government to obtain a patented trademark to Crown Tea, as well as halal certificates to be able to distribute the product around Indonesia. Crown Tea can be found in cafés, coffee shops, local supermarkets, school canteens and online store. With an affordable price of Rp 18.800 for 40 servings per container, ExoTeac hopes to sell Crown Tea to people of all classes and introduce a new variety of tea to Indonesia.

B. SUGGESTION

The brewing results on tea produces nice fragrance of the pineapple fruit. It also tastes slightly sour, which is surprisingly delicious. It is advisable to compare the drying methods, such as using only sunlight method, only baking method, longer baking method less sunlight, and longer sunlight method less baking. This is to find the strongest fragrance and flavor from these four methods, which will improve the quality of the tea.

In the processing stage, it is advisable to remove any thorns and cut the leaves into smaller pieces. This will be less-time consuming for the leaves to dry. As well as getting more amount of fresh leaves to be dried. This is due to extreme shrinking of the size of the leaves when dried and will not be enough to be put on the packaging.