

## **CHAPTER VI**

### **Conclusion**

#### **6.1 Conclusion**

In conclusion, the rind part of the watermelon contains lots of nutrients and health benefit. Utilizing the watermelon rind waste to make a product could help in reducing waste buildup.

Mixing strawberries and watermelon rind could help people to get familiar with watermelon rind products so they won't be intimidated to try a product with unique and unusual ingredients. This also might help people to adapt to other watermelon rind products that may come in the future.

Using watermelon rind and using it as filler in the jam also help in reducing cost in the jam making. Strawberries are quite expensive in Indonesia, so using it as the filler ingredient cut quite a lot of amount as we can sell the jam for an affordable price of Rp 28,500 for 250gr of products.

Referring to table 4.2.2, we can see the cost comparison between rind jam and regular strawberry jam. The ingredients cost of the rind jam per recipe is Rp 9,924 or Rp 148,860 per day. While the ingredients cost of regular strawberry jam per recipe is Rp 12,599 or Rp 188,985 per day. The ingredients cost of rind jam is 21.23% lower than the regular strawberry jam.

The presence of watermelon rind waste as filler in regular strawberry jam does not make a significant amount of difference in the nutrition inside as we can see in the table 4.1.3 that compares the nutrition facts between rind jam and regular

strawberry jam, but the rind jam gives a higher amount of protein than regular strawberry jam.

## **6.2 Suggestion**

In the jam making process, we have to check for the rind while it's simmered. Every watermelon can be different, leads to different time of simmering and cooking. Some watermelon rind could be done simmered in only 1.5 hours, some need 2 hours or more. To ensure the rind is cooked evenly at the same time, we have to cut the rind around the same size.

Also, after the rind is simmered, we have to squeeze the excess water so later the jam could thicken faster. The process should be done several times from 3 to 4 times as watermelon rind itself contain lots of water and also absorbs water from cooking process.