

CHAPTER 5

CONCLUSION AND SUGGESTIONS

5.1 CONCLUSION

Takoyaki is a food made from flour and usually filled with octopus. However this takoyaki is different because it is vegan. By using konjac powder for substitution eggs, mushrooms for substitution katsuobushi and octopus.

Eggs and octopus, but also more nutritious because it is high in fiber, low in calories and fat free, making it suitable for consumption for those who want to lose weight and reduce blood sugar levels.

This product can be eaten by vegans because it contains no meat at all. Although it does not use eggs, the resulting texture is still similar to takoyaki in general but has many benefits.

5.2 SUGGESTION

This vegan takoyaki can be developed by adding some new toppings, such as watermelon instead of tuna or eggplant instead of unagi and several other innovations that still need to be considered.

5.3 BENEFITS OF STUDY

1) Benefits for Students

Became one of the innovation business in the future.

2) Benefits for OTTIMMO

Enrich database of vegan snack through Reseach & Development program.

3) Benefits for readers

As an idea to create new vegan snack.