

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, purple sweet potato and miana leaves noodle is a gluten free noodle that utilizing local ingredients. The purple color purple sweet potato and miana leaves is giving the noodle natural coloring and also indicate the existence of anthocyanin. This noodle is processed with low temperature to preserve the anthocyanin because anthocyanin can degrade at high temperature. This study provides valuable insights into the development of a gluten free noodle, in this case using purple sweet potato and tapioca starch as the noodle base with the addition of miana leaves. The noodle's texture was unsatisfactory because it was too brittle and produced short strands of noodle. This could be caused by the absence of gluten in the gluten-free noodle, which makes the dough delicate and challenging to work with. Further improvements are necessary to create a gluten free noodle that the appearance and texture is comparable with the traditional wheat-based noodle.

5.2 Suggestion

Further research and development are recommended in order to improve the texture and overall quality of the gluten free noodle. To optimize the process of production and produce a texture that is more aesthetically pleasing, alternative processing methods or techniques could be investigated. Further research should be done on the use of miana leaves as a natural pigment in the food industry. Studying the stability and color characteristics of anthocyanins extracted from miana leaves and their potential uses in food coloring could be an approach to this.