

CHAPTER V

CONCLUSION AND SUGGESTION

4.1 Conclusion

This study can be concluded that the development of a high antioxidant cereal made from purple sweet potato and miana leaves using the sand frying method is feasible. The study focused on the production process, including ingredient preparation, dough shaping, and frying with hot sand. Sensory tests indicated overall satisfaction with the product, although some panelists had concerns about texture and taste. The nutritional values of the ingredients were analyzed, and food safety and packaging considerations were discussed. The financial aspects of production, including costs and pricing, were also examined. Further research is suggested to address the concerns raised by the sensory tests and to optimize the production process. Overall, this study contributes to the development of innovative and nutritious cereal products using locally available resources.

4.2 Suggestion

There are several suggestions can be made for further research and improvement of the high antioxidant cereal made from purple sweet potato and miana leaves using the sand frying method.

1. Texture and taste improvement: Address the concerns raised by the sensory tests regarding the texture and taste of the cereal. Further research can be conducted to optimize the formulation and processing methods to achieve a more desirable texture and taste profile.
2. Nutritional analysis: Conduct a comprehensive nutritional analysis of the cereal to determine its exact antioxidant content and other nutritional values. This information can be used to promote the cereal as a healthy and nutritious option.
3. Shelf-life extension: Investigate methods to extend the shelf-life of the cereal without compromising its nutritional quality. This can include

exploring different packaging techniques or incorporating natural preservatives.

4. Cost optimization: Further analyze the financial aspects of production, including ingredient costs and pricing, to ensure the cereal is economically viable. This can involve exploring alternative sources of ingredients or optimizing the production process to reduce costs.
5. Consumer acceptance: Conduct consumer acceptance studies to gather feedback and preferences regarding the cereal. This can help in refining the product based on consumer preferences and market demands.

In conclusion, further research and improvements are needed to enhance the texture, taste, nutritional value, shelf-life, and cost-effectiveness of the high antioxidant cereal made from purple sweet potato and miana leaves using the sand frying method. These suggestions can contribute to the development of a more marketable and successful product.