

CHAPTER V

CONCLUSION & SUGGESTION

5.1 Conclusion

The Pa'Piong sausage is a new innovation of the traditional Torajan dish called Pa'Piong, which is made by stuffing pork and miana leaves into bamboo and grilling it over hot coals. The Pa'Piong sausage retains the authentic taste of the original dish while offering practicality and versatility for consumers.

In the creation of the Pa'Piong sausage, the traditional ingredients of pork and miana leaves are combined with an additional element—the katokkon chili. Katokkon chili is a unique chili variety indigenous to Toraja, known for its high level of spiciness and distinct taste and aroma. By incorporating this chili into the sausage, the Pa'Piong sausage gains an extra layer of flavor and complexity, enhancing the overall culinary experience.

In conclusion, the Pa'Piong sausage is a remarkable innovation that showcases the culinary creativity and cultural richness of Toraja, South Sulawesi. By transforming the traditional Pa'Piong dish into a sausage form, it offers convenience, versatility, and an authentic taste experience. The combination of pork, miana leaves, and katokkon chili, along with the slow cooking and smoking process, produces a sausage that is not only flavorful but also preserves the essence of Torajan cuisine. The Pa'Piong sausage is a testament to the ingenuity and adaptability of culinary traditions, providing a delightful culinary journey for food enthusiasts and travelers alike.

5.2 Suggestion

To ensure that the Pa’Piong Sausage arrives at its destination without any damage, it is crucial to focus on two main aspects: proper packaging and improvements in the production process. Firstly, the packaging should be enhanced to provide adequate protection. This can be achieved by using sturdy materials such as corrugated cardboard boxes or padded envelopes. Additionally, internal cushioning materials like bubble wrap or foam inserts can be added to minimize any movement or impact during transportation. Including a prominent "handle with care/Fragile" sticker on the package will serve as a visual reminder for the delivery personnel to exercise caution while handling the product.

Secondly, the production process of the Pa’Piong Sausage should be improved to ensure uniform shape and size. By utilizing a Sausage Maker, consistency can be achieved, reducing variations that could lead to breakage. Regular quality control checks throughout the production process will help maintain high standards and ensure that each sausage meets the desired specifications. Furthermore, establishing effective communication with the delivery service is crucial. Clear instructions should be provided to the delivery personnel regarding the delicate nature of the product. This will ensure that they handle the package with care and minimize any potential mishandling that could cause damage.

By focusing on proper packaging, improvements in the production process, and effective communication with the delivery service, the Pa’Piong Sausage can be delivered to consumers in optimal condition, without any breakage or damage.