

CHAPTER V

CONCLUTION AND SUGGESTION

5.1 Conclusion

Potato spread is an innovative product that was created so that customers can consume it as a substitute for sweet jam, with a savory spread made from the basic ingredient, which is potatoes with abundant nutritional content. Potatoes already contain nutrients that the average human body needs, such as carbohydrates, protein, fiber, vitamins C, and B6, which are rich in antioxidants, potassium, folate, and several other nutrients. Not only for breakfast but can also be used at any time because potato spread is made practically so that it can be consumed directly. Compared to rice, potatoes are healthier, filled, and certainly low in calories. Many case studies have clearly shown that potatoes are consumed better than rice, which is used as a staple food by Indonesians.

Indeed, having potatoes spread will not make everyone eat potatoes, but having this product can provide an opportunity for consumers who want to live a healthier life starting from small things, which will be a good advantage. The end result of the potato spread itself is quite satisfying because with a smooth texture, it can be spread on foods such as bread, crackers, and others well. Composition that used in the potato spread includes natural ingredients that do not use preservatives and can also be consumed by vegetarians. Opens the opportunity to live a healthy life without having to work hard and, of course, the taste of potatoe spread that can be accepted by consumers' tongues, with a savory taste and a hint of creamy margarine, can be consumed from young to old.

5.2 Suggestion

Based on the sensory test, on average, the panelists were dissatisfied with the results of the first experiment because it tasted like mash potatoes in general, and some said that there was still a raw taste in the potatoes. The physical appearance of the potato spread was also unattractive because at that time it had a brownish color, which was unattractive to consumers due to the mixing of ingredients that were not properly proportioned. The aroma of the potato itself was considered good and was accepted by all panelists.

The texture of this product is generally accepted by panelists because it is similar to the texture spread. There are many tubers that can be used in addition to potatoes, with the aim of expanding knowledge of tubers in Indonesia. Potatoes have been widely used for consumption by many consumers. In the future, various proteins can be added so that they can be more innovative and consumed by babies because their smooth texture is suitable for making weaning food, but with a more complex structure and composition because food for babies is more sensitive.