

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Introducing gyoza made with sorghum flour as an alternative to all-purpose flour and developing new culinary innovations. Sorghum gyoza are no less interesting than gyoza in general, beginning with the flavor, texture, aroma, and appearance of the gyoza, as well as the health benefits contained therein, so that it can become a healthier gyoza innovation. In addition, by using sorghum as the primary ingredient for gyoza skins, we can introduce sorghum plants, which are still uncommon in our society, in order to reduce the importation of wheat flour in the future.

Additionally, sorghum gyoza is packaged in vacuum-sealed plastic with an aesthetically pleasing appearance and as frozen food to extend its shelf life.

5.2 Suggestion

For the texture of the gyoza skin, it is better to sift the sorghum flour first, so that it reduces the gritty texture of the gyoza skin. Suggestions for sorghum gyoza packaging so that in the future packaging can be made in larger quantities and the filling varieties can be varied; additionally, the packaging label can be made more informative.