

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

Antioxidant herbal drink are one of the innovation, which does not only meet the global demand, especially for the customer who demand healthy product made from herbal ingredients. Beton are the main ingredient that is to substitute the use of food waste in usual herbal tea. Beton are Indonesian local resources that taken from the seeds of jackfruit , normally process into a food. There for antioxidant herbal drink using drying method might be a new alternative to broaden the utilization of beton form a food waste.

Furthermore, the utilization of beton for antioxidant herbal drink is certainly widen the market. This product can be consumed for all age and it is good to maintain body health. This antioxidant herbal drink can larger market among the customers who loved herbal product. This product needs a good packaing to avoid moist like zip lock plastick and the food grade tea bag to pack the herbal ingredients. This antioxidant herbal drink can be sell in the price of Rp, 13,000 for each pack consist of 2 tea bags. This product benefits is low calories and suitable for people who maintains their body weight or have the diet program. In the nutrition fact it is shown that the total fat is 1% , carbohydrate is 3%, dietary fiber 4% and the protein is 6%, here we can conclude that this product is a low fat drink and good for our health also last but not least this product have a affordable price.

## 5.2 Suggestion

Antioxidant herbal drink requires proper packaging to keep it in a good quality during the supply chain. Since, antioxidant herbal drink is considered as high-moisture food, its shelf-life is not that long. Especially when antioxidant herbal drink is about to start its market in international trading platform, it needs to be kept as long as possible, so its quality is not fading through time.

Store tea bags in a right opaque container that's in a cool, dark place such as cabinet or pantry. Additionally keep tea away from other items with a strong aromas that may bleed in and alter the taste. Keeping tea in a fridge is not recommended. Unless its opened and it is original package – dried tea is extremely sensitive to moisture, which can occur in the form of condensation that appears every time you remove the tea from the fridge, tea's aromas and flavor weakens everytime it's exposed to a moisture. The storage needs a temperature control to help prevent the mold growing with the ingredients and help the to maintain the quality of the product to be consumed.