

CHAPTER V

CONCLUSION AND SUGGESTION

5.1. Conclusion

Jelly candy is one of a kind candy is preferred, because it has properties typical, Jelly candy with herbal and many benefits, such as gelatine as an adhesive, date juices as a sweetener, and ginger and turmeric as coloring agent. Substitution of sugar with dates has significant effect on the level of preference test, color, and texture. As a traditional medicine, ginger and turmeric can be used combination with medicinal ingredients, other herbs that have mutual functional strengthening and complementing. Gelatine has many function including as an ingredient stabilizers, emulsifiers, binders, thickeners, plastic alternative, as well as matrix material for implants.

5.2. Suggestion

To maintain the quality of the candy, improve the quality of taste, texture, aroma, and color by matching the appropriate dose of the candy recipe again, as well as proper storage of candy to ensure that this jelly candy is safe for consumption in the long term.