

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, jackfruit sushi offers a unique and delicious twist to traditional sushi recipes. Jackfruit, with its meaty texture and mild flavour, serves as a great substitute for fish or other seafood typically used in sushi. Its flexibility allows for various creative combinations, making it suitable for both vegetarian and vegan sushi options. Furthermore, jackfruit is rich in dietary fiber, vitamins, and minerals, making it a nutritious ingredient to incorporate into your sushi culinary.

Whether the customers are adventurous sushi lover or someone seeking innovative plant-based alternatives, jackfruit sushi presents an exciting and flavorful option. With its versatility, nutritional benefits, and delicious taste, jackfruit sushi is a culinary delight worth exploring.

5.2 Suggestion

Jackfruit sushi requires proper packaging and proper storage temperature. Since this product uses jackfruit as a filling for sushi, the shelf-life is not that long. So to maintain its quality as long as possible, a proper packaging and storage temperature is very much needed.