

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

Making Sorghum-based Kwetiau is an extraordinary innovation not only to meet the global demand, but also to strengthen local adoption resources. Sorghum plants are processed into flour as the main ingredient to make kwetiau sorghum, which is a substitute for rice flour. And kwetiau is a type of food that can support the spread of sorghum so that it is better known in the community. It is hoped that the existence of this kwetiau sorghum product can expand the cultivation of sorghum plants in Indonesia as a healthy and nutritious food ingredient.

Although substituting rice flour for sorghum flour can slightly change the taste of the kwetiau skin, cooking it using Indonesian spices will produce fried kwetiau that are popular with Indonesian people and certainly using sorghum flour as the basic ingredient will produce fried kwetiau that is more nutritious and high in fiber. That means it even has a larger market opportunity among the customers.

#### **5.2 Conclusions**

Sorghum Kwetiau requires proper packaging so that the quality remains good throughout the supply chain. Since Kwetiau Sorghum is considered as a high moisture food, its shelf life is not very long. It should also be noted that when steaming the kwetiau skin, it must be done with the right timing so that it is not too dry or not cooked perfectly. This Kwetiau sorghum product is also a food that is rich in fiber and it is hoped that sorghum cultivation in Indonesia can be cultivated.