

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Vegan-based and low-calorie vegan lempur is a new food innovation, Especially instead of regular lempur made from glutinous rice and also fillings using spicy shredded chicken instead of using shirataki rice and enoki mushroom filling with the aim of lower calories, healthier and vegan friendly snack . The creation of this snack is That I want to process traditional food, especially lempur, and also aiming towards everyone that who is vegan and people who are on a low-calorie diet to be able to enjoy vegan lempur without feeling guilty. Vegan lempur can also be a new alternative to popularize shirataki rice and enoki. Mushrooms apart from that, enoki mushroom has many benefits for the body, one of which is low in calories, high in fiber, does not contain cholesterol and also uses shirataki rice which not many people consume. suitable for consumption by vegans and also people on a low-fat and low-calorie diet

5.2 Suggestion

Vegan lempur requires good and hygienic packaging so that the quality and taste contained in vegan lempur does not change. Vegan lempur must also be packaged properly to prevent bacteria and air from entering, making vegan lempur spoil quickly and vegan lempur must be consumed within 24 hours. for a good taste, but if you want to consume it longer you can put it in the chiller or if you want it frozen it can be frozen, because vegan lempur is a food with high humidity so if you want it sent outside the city the vegan lempur can be vacuumed so that the vegan lempur doesn't stale quickly, vegan lempur can also be marketed for the first time via social media (instagram, tiktok) and can also be sold through other platforms such as grab, gojek, shopeefood so that marketing is more optimal.