

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Original Indonesian tempeh, widely sold in the market, is made using the essential ingredients of soybeans. Lotus flower seeds are a substitute for soybeans; apart from their texture being similar to the texture of soybean seeds, the nutritional content of lotus seeds is also substantial. One of the other goals of replacing the main ingredient of tempeh with lotus seeds is to introduce to many people lotus seeds so that this tempeh can be consumed by people who are allergic to soybeans.

Tempeh snacks usually made are tempeh chips, where tempeh that has been mixed, mixed with flour and seasoning will be fried until dry and crunchy. Tempeh crackers are a form of snack innovation created to add variety to healthy snacks that use one of the original Indonesian foods. This tempeh crackers snack is also a gluten-free snack and can be an option for people who avoid gluten-related foods.

5.2 Suggestion

Tempeh crackers require a package that can maintain the quality of the crackers so they don't get sluggish and also requires a package that can keep the shape of the crackers like a long stick. During the preparation of the tempeh crackers, the tempeh crackers should not be overlaid using heavy materials and may not be slammed.