

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

Chicken Meatball from Jackfruit Seed Starch is a very profitable new innovation, because apart from being able to help reduce food waste, these meatballs with jackfruit seed starch have a lot of nutrition. Jackfruit seeds are used as one of the main ingredients in making these meatballs which function as filler and binder. The end result is Chicken meatball from jackfruit seed starch for aroma and taste not much different from chicken meatballs in general, but the texture is slightly different. Therefore, this jackfruit seed chicken meatball can be a new alternative to reduce food waste in the world, especially in Indonesia.

This jackfruit seed meatball can be consumed by all groups, because it is made from chicken. This meatball also has cheap main ingredients and high quality raw materials. In one pack you will get 10 meatballs that can be consumed by 2 people at a price of Rp. 27.000. So the marketing price or product selling price is very affordable.

#### **5.2 Suggestion**

This jackfruit seed chicken meatball has safe packaging for short and long distance delivery, because the product is packed using vacuum plastic which can definitely make food last longer. It will be simpler to store this product because it will be offered as a frozen food. However, even if this is offered as frozen food, it must be stored carefully to ensure that the quality does not degrade.