

## **CHAPTER V**

### **CONCLUSION & SUGGESTION**

#### **5.1 Conclusion**

Overall, the inclusion of Japanese pumpkin and pumpkin seeds in the almond crispy brings innovation to the recipe and promotes the utilization of these nutritious ingredients, expanding the variety of cookies available and potentially increasing the consumption of Japanese pumpkin in society.

The use of kabocha in the innovation of almond crispy can provide good benefits for the body because this product contains a lot of fiber and protein. In addition, pumpkin seeds also have their own advantages. They contain phytoestrogen chemicals that can help prevent conditions such as hyperlipidemia and osteoporosis.

By including Japanese pumpkin and pumpkin seeds in almond cookies, we can create a product that is not only delicious, but also nutritious. This kind of innovation can encourage wider consumption of Japanese pumpkins in society and provide good health benefits to those who eat them.

#### **5.2 Suggestion**

This Kabocha Crispy requires even more proper packaging to keep this Kabocha Crispy intact and not broken when received by consumers by adding a "handle with care/Fragile" sticker. And also in the process of making this crispy kabocha it still needs to be improved again so that the shape can be uniform using a mold. Then when product delivery to consumers can communicate with the delivery service to be more careful in the process of product delivery.