

CHAPTER 5

CONCLUSION AND SUGGESTION

5.1 Conclusion

Arrowroot cendol is a innovation which uses local Indonesian resources. The main ingredient of arrowroot cendol is arrowroot starch with the addition of pandan extract, non-dairy creamer and palm sugar. Arrowroot cendol has fine texture and it is easy to digest making arrowroot starch suitable for eating by people who have a gastritis

The use of non-dairy creamer as a substitute for coconut milk, even though non-dairy creamer has a similar taste to coconut milk, it is healthier than coconut milk and is also high in fiber. The use of arrowroot starch and non-dairy creamer in the manufacture of arrowroot cendol can of course also expand the market because this cendol can be drunk by people who have stomach ulcers where they are a little afraid to drink cendol because it contains coconut milk. However, since the existence of arrowroot cendol, ulcer sufferers can enjoy cendol without needing to be afraid because the ingredients used are healthier.

Arrowroot cendol in this study has a taste that is almost the same as cendol with rice flour , the difference is the texture where the texture of the arrowroot cendol is more chewy than the cendol that uses rice flour, this chewy and not hard texture makes the arrowroot cendol easy to chew, so this product is very suitable for eaten by people who have stomach problems.

5.2 Suggestion

Arrowroot cendol doesn't last long. Packaging affects the durability of a product, the way to make arrowroot cendol last longer is to use pasteurized packaging, using this method makes the drink last longer but there is packaging that makes the product even more durable, namely using aseptic packaging which is usually used to package juice, tea, coconut milk and milk. This packaging makes the product last 9-12 months