

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

This brownie product is made from utilizing pumpkin flour and mocaf as an act to reduce the use wheat flour that is need to be imported. Pumpkin flour and mocaf makes this product rich in fiber, carbohydrate, protein, and contain vitamin A from the pumpkin flour. It is also gluten free which can be consumed by people who have gluten intolerance and coeliac disease. Business idea of the product is Brownie Bites which is other than people who usually sell brownies in a big size, it is packed in a paper bowl and being cut in a bite size so that people can enjoy the product right away without the need to cut it. The final product has 810 cal per serving (220g) and selling price Rp. 35,500 which profits 50% from the capital cost.

5.2 Suggestion

Brownies is categorized as cakes, but it has a thick and dense texture. It needs to be stored in a enclosed container and can last 3-5 days in room temperature or up to 2 weeks if it is stored in the refrigerator. The suggestion for this product is to create variety of toppings in the future.