

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

From all the research that has been done on healthy patty made from mung beans and string beans, it can be ascertained that it can be accepted by the community because the taste, texture, and color produced from patty made from mung beans and string beans are almost similar to burger patty in general. In terms of the texture produced from healthy patty, it is still textured as in general burger patty sold in general but a little soft, making the patty a little difficult to form compared to burger patty in general. In terms of taste, it is almost similar to burger patties in general, but patties in general taste more like beef / chicken or other meats, while healthy patties are more towards the taste of green beans. And in terms of color, it is more or less the same as burger patties in general but slightly greenish.

Therefore can be concluded that healthy patty from mung beans and string beans from a fairly attractive shape and appearance can make many people more interested, especially in some people who do not like mung beans or string beans or for people who have allergies with meat

5.2 Suggestion

Healthy patty made from mung beans and string beans needs a denser texture to be more similar to a typical burger patty, so that it can be more attractive to consumers who will consume it. In addition, in terms of packaging, packaging should be made more unique because such packaging has been found in several burger sellers.