

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

#### **5.1 Conclusion**

Soybean Cupcakes has been a breakthrough for those who has limitation to eat certain food products, such as food that has high content in sugar, carbohydrate, fat. This kind of product doesn't mean it's bad for us but more likely because certain people has more higher tolerate towards these certain kinds of nutrients. Soybean are the main ingredient that is substitute the use of the "original" flour in the usual cupcake.

I hope with the utilization of soybean and mocaf flour to make a single cupcake, could change the outlook for "those" who are still having skeptical to eat a gluten free cupcake.

#### **5.2 Suggestion**

Gluten free soybean cupcake still needs some improvement in the future, it requires more budget to increase the quality of better packaging and also finding a way to keep the good quality of cupcake when it comes to shipping abroad.