

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

Vegan nuggets made from vegan ingredients are a new innovation that has been created to make vegan nuggets that are vegan friendly, with the aim being so that vegan people can consume vegan nuggets, people who are allergic to chicken can eat these vegan nuggets and also another aim is because there are so many the demand for vegan nuggets is why these vegan nuggets are made. vegan nuggets are also a new alternative to popularize young jack fruit which is still foreign and not many people know about it and to popularize tvp as a substitute for animal protein. vegan nuggets are also a food that can be categorized as a low-end food. cholesterol

5.2 Suggestion

Vegan nuggets require good and hygienic packaging so that the quality and taste contained in the vegan nuggets do not change. Vegan nuggets must be packaged well to prevent the growth of bacteria and fungi which are the main factors in food not lasting long. so vegan nuggets must be consumed within the specified time period. If vegan nuggets have been fried then vegan nuggets must be consumed for a maximum of 3 days and must be stored in a closed and airtight container, vegan nuggets can also be consumed or stored for a period of time. long by freezing and storing using a plastic vacuum pack, vegan nuggets can last up to a year if stored in the freezer. For some people who are outside the city or abroad who want to consume vegan nuggets, they can buy them via available platforms such as Shopee, Tokopedia , Grab , or Gojek and also for people who are outside the city send goods via Paxel, so that marketing is more optimal we also have to make good innovations such as promotions on social media