

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

In conclusion, tofu jerky is a unique food product created through the drying process of tofu. This process plays a pivotal role in shaping the overall quality and characteristics of the final product. By removing excess water, tofu jerky maintains a desirable texture reminiscent of traditional meat jerky while concentrating flavors and extending its shelf life. The reduction in water content not only enhances the safety of the product by inhibiting the growth of harmful microorganisms but also helps preserve essential nutrients. Additionally, the resulting resilience to changes during transport and storage makes tofu jerky a convenient and long-lasting snack option. Altogether, the drying process stands as a fundamental step in the creation of tofu jerky, impacting its texture, flavor, longevity, safety, and nutritional value.

5.2 Suggestion

The price of tofu skin has been considered expensive, and efforts have been made to reduce the product price by offering a discount for the first two months of the launch. Additionally, improvements have been made to the quality of the product. However, feedback from the panelists indicates that there are still some shortcomings in terms of texture. Some individuals dislike the taste and appearance as well. Therefore, strategies are being implemented to maximize the product appeal, ensuring that buyers are interested in and can fully enjoy the best possible results.