CHAPTER V

CONCLUSION AND SUGGESTION

5.1. Conclusion

5.1.1. There is a significant different between samples in different packaging to the fat, carbohydrates, and vitamin C content. For storing time, there is a significant different between samples to all chemical properties except water content, and there is an interaction between packaging and storage time in water and Vitamin C

5.1.2. There is no significant different between samples in different packaging based on physical properties analysis. For storing time, there is no significant different between samples, and there is an interaction between packaging and storage time in viscosity, a* (red-green), and b* (yellow-blue) value.

5.1.3. Based on Pairwise Ranking Test acceptances distribution, there is a significant different in all attributes, and there is no significant different between samples in thickness value, and significant different in lightness and savoriness attributes based on preferences distribution. However, the result of survival analysis stated that plastic packaging has a longer estimate storing time than glass jar packaging.

5.1.4. The glass jar packaging method is the best complementary food storing method according to chemical properties using the effective index method.

5.2. Suggestion

5.2.1. In future research, it is necessary to test the shelf life of complementary foods samples by viability to know for sure the estimated shelf life for complementary foods products

5.2.2. It is advisable to develop a formulation of complementary foods raw materials to improve the taste so that it is not too bland and can increase the panels level of preference.

5.2.3. It is advisable to control the sample, especially during thawing to maintain the amount of moisture that falls back on the sample.