

## **CHAPTER 5**

### **CONCLUSION AND SUGGESTION**

This chapter discusses the conclusion and suggestion according to the result of the experiment of the product.

#### **5.1 Conclusion**

According to the explanation on the preceding chapter, the writer concludes that there were two steps in making Choux Pastry with Srikaya Vla as A New Variant of Choux Pastry. The steps are preliminary study and model development.

In addition, the writer concludes that Choux Pastry can be filled with varies flavors such as Srikaya Vla variant. The revision of the product was conducted by limited testing and wider testing. In limited testing, the taste, the texture and the appearance were accepted. On the other hand, the color has not good enough because it was not too bright. Thus, after limited testing the writer revised the product and gave it to 2 experts in pastry in wider testing. From the test on wider testing, it could be found that the Choux Pastry with Srikaya Vla was good, but it needed improvement in the appearance, taste and texture of the vla. Finally, the writer revised it into recipe 3 by adding a little bit salt to the vla and also salt and sugar to the choux pastry dough in order to balance the taste, improving the texture of vla and the appearance of Choux Pastry.

#### **5.2 Suggestion**

From the conclusion above, the writer would like to give some suggestions for the next researcher to make another variant of Choux Pastry since it can be filled with many kinds of fillings or varies of vla. The writer also suggests for the next researcher to conduct the final steps, which is final product testing. It could develop a better product because more suggestions and comments would be made by the product revision.