

CHAPTER V

CONCLUSION AND SUGGESTION

This chapter presents conclusion and suggestion.

1.1 CONCLUSION

Based on the findings and discussions, it can be concluded that all of 4 types of squid pempek were accepted and became the best composition by consumers' perceptions and acceptances, but some respondents did not like squid pempek no. 1 because it had hard chewy texture. Squid pempek no. 4 was the most favorable and could be very accepted by consumers' perceptions and acceptances because it had the highest percentage score of each variables from taste = 92,5% (Very Tasty), color = 80% (Very Bright White), texture = 93,75% (Soft), consumers' acceptances = 88,75% (Very Accepted), for aroma, it had the lowest score = 65% (So-so). But it was still so-so aroma by the calculating because the percentage score was up to 50%

1.2 SUGGESTION

Based on the experiment that has conducted by writer, the squid pempek no. 4 is the favorable and can be very accepted by respondents. However, this type of pempek still have fish smell or fishy. Therefore, the writer has suggestion: it needs further experiment have relating to the fish smell in order to produce delicious and not fishy or odorless squid pempek.