

## **CHAPTER V**

### **CONCLUSION AND SUGGESTION**

In this chapter, the writer presents the conclusion and suggestion base on the result of the experiment project.

#### **5.1. Conclusion**

According to the data and the experiment with sorghum flour as making *kue maksuba*, the writer concluded first, sorghum flour can be substitute the ingredients of wheat flour. Second, the aroma of durian could minimize the fishy smell from duck egg. Third, the taste of *kue maksuba* with sorghum is not to sweet as original *kue maksuba* because of the taste of sorghum flour is osphronemidae. And the last, based on the result of questionnaire, the people accept the food innovation of making *kue maksuba* using sorghum and durian.

#### **5.2. Suggestion**

Based on the experiment that writer did, it better for the people to make the new variant of *kue maksuba* using sorghum flour and durian. It is because sorghum flour can substitute the use of wheat flour and by adding durian, people will taste the new variant from *kue maksuba*.