

CHAPTER V

CONCLUSION AND SUGGESTIONS

5.1 Conclusion

From the explanation in the previous chapters, the researcher concludes that there are 3 steps in Making an Innovation of Maksuba with Fermented Cassava and Matcha Variants. The following are the steps of Making an Innovation of Maksuba with Fermented Cassava and Matcha Variants using methodology of Research and Development by Sukmadinata (2005). The steps are preliminary study, model development and final product testing.

Based on limited testing and wider testing of Maksuba with fermented cassava and matcha variants from the expert and the respondents, the researcher found the appropriate composition of Maksuba with fermented cassava and matcha variants. The appropriate compositions of Maksuba with fermented cassava variant were 10 eggs, 250 gram of sugar, ½ can sweet condensed milk, 50 gram of margarine, 1 pack vanilla powder and 300 gram of fermented cassava smoothie. While, for the appropriate compositions of Maksuba with matcha variant were 10 eggs, 200 gram of sugar, ½ can sweet condensed milk, 50 gram of margarine, 1 pack vanilla powder and 100 gram of matcha powder.

The researcher concludes that fermented cassava and matcha can be used as innovation of variants in traditional cakes from Palembang and they were acceptable for the consumers. The taste, the aroma, the texture and the appearance of both of variants of Maksuba were good based on the opinions of respondents. From the explanation above, Making an Innovation of Maksuba with Fermented Cassava and Matcha Variants could be considered successful.

5.2 Suggestions

The researcher suggests that everyone can utilize the things that rarely used anymore and develop the things that can used as an innovation. The food innovation can be an alternative food for us such as Maksuba with fermented cassava and matcha variants. The researcher hopes that the next researcher will have a new innovation of Maksuba with lots other unique variants. In term of the

next research by using the same variants, especially the use of matcha, the researcher suggests to fix the recipe in order to get the more interesting color.