

CHAPTER V

CONCLUSION AND SUGGESTION

5.1 Conclusion

The findings showed that the steps of making wet noodles made from pumpkin conducted in step three and step five which are in product design and revision of design validation. In short, there were seven some steps of making wet noodles made from pumpkin in product design. First, pour the 200 grams high protein flour with 1 tablespoon salt. Second, pour 200 grams mashed pumpkin into the flour that already mixed with salt. Third, after the flour, salt, and pumpkin already mixed well, put an egg, and 2 tablespoon cooking oil. Then knead it until it become the soft dough. Forth, after athe dough was soft, flatten the dough with pasta machine, repeat it until the dough being flatted. Fifth, when the dough was flattening, make the dough into noodles using pasta machine. Sixth, after you have done the fifth step, you would get raw noodles. Seventh, boil the raw noodles made from pumpkin in boiling water. The boiled raw noodles would be wet noodles made from pumpkin

From the steps of making wet noodles made from pumpkin, it did not show that it used chemical ingredients in each step. So, the writer can conclude that wet noodles made from pumpkin are healthy food for human body. From the test on validation and product testing, the writer also can conclude that the product, i.e., wet noodles made from pumpkin was acceptable in the market. The aroma, texture, taste, and appearance of wet noodles made from pumpkin are also can acceptable for people.

Based on the explanation above, the innovation of a new variant of noodles through the use of pumpkin could be considered successful.

5.2 Suggestion

From the research, the writer suggested the next researcher to make the texture of wet noodles made from pumpkin to be chewier by revising the writer's

recipe. The writer also suggested the next researcher to use only natural ingredients to make wet noodles made from pumpkin to be chewy instead of chemical ingredients. Since the use of natural ingredients on wet noodles made from pumpkin would make the wet noodles made from pumpkin become healthier.