

CHAPTER V

CONCLUSION AND SUGGESTION

1.1 Conclusion

Burgo is one of traditional food from Palembang city. *Burgo* consists of *burgo* roll and *burgo* sauce. The main ingredients of *burgo* are rice flour, sago, salt, and water. In addition, the process of making *burgo* also uses additional spices, such as galangal, coriander, ginger, lemongrass, bay leaf, onion, garlic, cork fish, coconut milk, sugar and salt. Rainbow *burgo* is the innovation of *Burgo* that contain of natural dyes. For the natural dyes, there are 4 steps, washing, cutting, blending and filtering. The natural dyes comes from fruit, dragon fruit and vegetables, cort, spinach and corn. There are 28 steps to make rainbow *burgo* roll and 13 steps to make rainbow *burgo* sauce. *Burgo* innovation of *burgo* has a good role in development of the tourism sector in the Palembang city, especially enrich Palembang culinary. It can attract tourists to taste it and increase income for traders. The better the enthusiasm of the tourists, the more good benefits obtained for tourism in Palembang city.

1.2 Suggestion

Rainbow *burgo* is one of food innovation made by writer. Rainbow *burgo* is *burgo* roll that added by new ingredients, natural dyes. Natural dyes make the *burgo* has many colors. In this case, the writer uses 4 natural dyes, so there are 4 *burgo* rolls with different colors. The writer suggests that next researcher to make new variant of *burgo* that contain many colors for the layer of *burgo* rolls before they are rolled as the expert suggested.