CHAPTER V
CONCLUSION AND SUGGESTION

A. Conclusion

The conclusion of this research is drawn in accordance with the result of the data analysis in the previous chapter. There is influence on meat that was submerged in the waste of pineapple's peel solution which is the soure of bromelain enzyme especially on its tenderness.

Based on the result of both laboratory test (pH measurement, Water Holding Capacity (WHC), Cooking loss, and tenderness) and organoleptic test (appearance, smell, flavor, tenderness, juiciness), it can be concluded that the submersion of meat in the pineapple's peel solution as the source of bromelain enzyme can increase meat quality. The pH of meat after adding pineapple's peel solution still in good quality. The higher bromelain enzyme concentration used, the more tender the meat will be. It means there is increasing quality of meat, because the meat can be more tender. Although this process may increase the score of cooking loss. The meat that was submerged with the highest concentration (40%) of bromelain enzyme solution has the score of 0.6662 and 45% of cooking loss.

The organoleptic quality identification of meat that was submerged with bromelain enzyme solution, generally was better than control meat, especially on meat D. The meat that was submerged in the bromelain enzyme solution gave better appearance, flavor, juiceness, and tenderness than the control meat.

B. Suggestion

Based on the result of the study, the writer suggests for the next researcher and for the society as follow:

1. For the next researcher
   a. It is needed the same research with different method and instrument in order that result can be compared.

b. It is needed continuation research about the influence of waste of peneapple's peel as source bromelain enzyme on different meat.
c. It is needed continuation research about maximum activity of bromelain enzyme as meat tenderizer

2. For the society

By doing this research, hopefully the society can use waste of pineapple's peel as the meat tenderizer.