

CHAPTER 6. CONCLUSION AND RECOMMENDATION

The objective of this research is to test the effect of different concentration of honey in Italian meringue towards the physical measurement, texture, moisture, and sensorial preference of macaron shell. Substitution of sugar in the Italian meringue of macaron cause the macaron to have a significantly larger diameter, lower height, higher spread ratio, higher moisture, and lower texture with no significant changes in weight. The honey macaron was found to have a lower score in the hedonic test compared to control. Therefore, liquid honey might not be suitable in application towards macaron since the fructose content of honey bind moisture and cause the macaron to form impaired shell and feet.

To improve the study, several aspects can be implemented. First, the honey might be able to be used after the moisture content has been reduced. Dried honey powder might be an alternative towards liquid honey in the meringue. Second, the resting process can be performed in an incubator chamber so that the humidity and temperature of the air can be fully controlled. Third, the application of honey meringue might be tried as well towards other kinds of foods that use meringue as the main component.

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