

V. CLOSING

5.1 Conclusion

1. The preservative that has the most effect on high protein food is garlic preservative. Microbial activity in chickens was 32 mm, while meat was 28 mm and in freshwater fish was 25 mm.

2. Each preservative showed variations in the size of the clear zone found in each of the high protein ingredients. This is due to the presence of anti-bacteria that inhibits the process of bacterial growth in the protein material.

5.2 Suggestions

Based on the above conclusions, the authors suggest the need for further research at the optimum time using more adequate cultures and methods so that the accuracy of the research results is better.

