CHAPTER 6
CONCLUSION

Based on the meat freshness classification process using the Convolutional Neural Network model that has been built, can be concluded that the use of algorithm is able to produce the best classification results on three of five different data variants.

The three data variants that produce the best classification results are data variants with a composition of 60% training data, 20% validation data, and 20% testing data producing 0.9546 for the precision values, 0.9540 for the recall values, 0.9539 for the F1-Score and 0.9540 for the accuracy, then the data variant with a composition of 70% training data, 10% validation data, and 20% testing data produced 0.9550 for the precision values, 0.9539 for the recall values, 0.9539 for the F1-Score and 0.9539 for the accuracy, and data variant with a composition of 80% training data, 10% validation data, and 10% testing data produced 0.9700 for the precision values, 0.9694 for the recall values, 0.9695 for the F1-Score and 0.9694 for the accuracy.

Based on the conclusions that have been given, the suggestions that can be used as material for future research are as follows.

1. In the future research, more data is needed so that the classification process produced higher accuracy results.
2. Develop the existing CNN model so that the CNN model can work more optimally when carrying out the classification process.