

BAB V KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan proporsi *butter* dan *margarine* berpengaruh nyata terhadap kadar air, volume spesifik, tekstur (*hardness*, *cohesiveness*, *gumminess*, dan *springiness*), serta organoleptik (rasa, warna, kelembutan, keseragaman pori, dan *moistness*) *creamcheese cake*.
2. Peningkatan proporsi *margarine* mempengaruhi warna *crumb creamcheese cake* menjadi semakin kuning.
3. Perlakuan terbaik berdasarkan *spider web* terhadap hasil organoleptik serta volume spesifik adalah *creamcheese cake* dengan proporsi *butter* dan *margarine* 12,5%:87,5% yang memiliki kadar air 38,53%wb, volume spesifik 2,2525 cm³/g, *hardness* 1196,8 g, *cohesiveness* 0,5163, *gumminess* 616,46g, *springiness* 0,668, serta tingkat kesukaan panelis dari parameter warna 5,74, keseragaman pori 5,50, kelembutan 6,10, *moistness* 6,06, dan rasa 6,49.

5.2. Saran

1. Perlu dilakukan penelitian lebih lanjut tentang masa simpan *creamcheese cake* dalam *freezer* untuk mengetahui batas akhir umur simpan *creamcheese cake* dengan metode penyimpanan beku.
2. Perlu dilakukan penelitian lebih lanjut mengenai jenis kemasan yang dapat memperpanjang masa simpan *creamcheese cake* untuk mengetahui jenis kemasan yang paling baik dalam mempertahankan kualitas *creamcheese cake* selama penyimpanan.

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