

BAB VI PENUTUP

6.1. Kesimpulan

1. Perbedaan lama penyimpanan pada kondisi distribusi atau pemasaran berpengaruh nyata terhadap tingkat keasaman dan viabilitas BAL yogurt buah anggur Bali.
2. Semakin lama waktu penyimpanan maka total asam semakin meningkat secara linear dan viabilitas BAL semakin menurun secara linier.
3. pH, tingkat keasaman, dan viabilitas BAL yogurt anggur Bali pada hari ke 21 secara berturut-turut adalah 3,841; 89,96⁰SH; dan 8,1665 log cfu/ml.

6.2. Saran

Untuk mengetahui bagaimana tingkat penerimaan konsumen terhadap yogurt buah anggur Bali pada kondisi distribusi dan pemasaran maka perlu dilakukan uji organoleptik.

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