

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

- a. Konsentrasi bubuk daun beluntas-teh hijau dalam air seduhan berpengaruh nyata terhadap fisikokimia, meliputi: kadar air, serat pangan, tekstur (*hardness* dan *cohesiveness*), daya kembang dan warna (*lightness*, *hue* dan *chroma*) bakpao beluntas-teh hijau.
- b. Konsentrasi bubuk daun beluntas-teh hijau dalam air seduhan berpengaruh nyata terhadap organoleptik, meliputi: kesukaan warna, kenampakan, tekstur, aroma dan rasa bakpao beluntas-teh hijau.
- c. Konsentrasi penambahan bubuk daun beluntas-teh hijau dalam air seduhan yang tepat untuk menghasilkan karakteristik organoleptik terbaik pada bakpao adalah P5 dengan tingkat kesukaan “agak suka”.

5.2. Saran

Penambahan bubuk daun beluntas-teh hijau pada air seduhan yang digunakan untuk membuat bakpao masih belum mempunyai penerimaan seperti bakpao kontrol, dibuktikan dengan hasil organoleptik konsentrasi P5 adalah “agak suka”. Oleh karena itu, perlu penelitian lebih lanjut untuk menentukan konsentrasi perlakuan yang lebih tepat agar dapat meningkatkan penerimaan organoleptik bakpao beluntas-teh hijau yang disukai panelis.

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