

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan konsentrasi bubuk daun beluntas dalam air seduhan pada bakpao beluntas terhadap sifat fisikokimia berpengaruh pada kadar serat tidak larut, tekstur (*hardness* dan *cohesiveness*) dan warna (*lightness*, *chroma* dan *hue*).
2. Penambahan konsentrasi bubuk daun beluntas dalam air seduhan pada bakpao beluntas terhadap organoleptik berpengaruh pada warna, rasa, kenampakan dan tekstur.
3. Perlakuan terbaik berdasarkan *spider web* uji organoleptik bakpao beluntas adalah perlakuan P4 dengan luas segitiga sebesar 53,10% dan termasuk dalam kategori “suka”, sedangkan perlakuan terendah adalah perlakuan P6 dengan luas segitiga sebesar 34,67%.

5.2. Saran

Penambahan konsentrasi bubuk daun beluntas dapat memperbaiki tingkat penerimaan panelis terhadap bakpao beluntas, hal ini dapat dilihat dari hasil organoleptik bakpao beluntas yang pada konsentrasi P4 yang masuk dalam kategori “suka”.

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