

## **BAB V**

### **KESIMPULAN**

#### **5.1. Kesimpulan**

1. Proporsi pati kentang dan *flakes* kentang berpengaruh nyata terhadap sifat fisikokimia *snack* bayam yaitu kadar air, tekstur (kerenyahan dan daya patah), warna, dan aktivitas antioksidan.
2. Peningkatan proporsi *flakes* kentang pada *snack* bayam meningkatkan kadar air, kerenyahan, daya patah, aktivitas dan antioksidan.
3. Peningkatan proporsi *flakes* kentang pada *snack* bayam meningkatkan kadar Fe secara numerik.
4. Nilai *lightness* *snack* bayam berkisar pada 37,35-42,95, sedangkan nilai derajat *hue* berkisar antara 93,20-124,91.
5. Proporsi pati kentang dan *flakes* kentang berpengaruh nyata terhadap sifat organoleptik *snack* bayam yaitu rasa, warna, kerenyahan dan daya patah.
6. Perlakuan terbaik *snack* bayam terdapat pada proporsi pati kentang dan *flakes* kentang 94%:6%.

#### **6.2. Saran**

1. Perlu dilakukan penelitian untuk mengetahui umur simpan *snack* bayam.
2. Perlu adanya pengembangan formulasi agar dapat meningkatkan nilai organoleptik *snack* bayam.

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