

## **BAB V**

### **KESIMPULAN DAN SARAN**

#### **5.1 Kesimpulan**

1. Perbedaan proporsi tepung pisang dan tapioka tidak berpengaruh nyata terhadap kadar air *snack bar*
2. Perbedaan proporsi tepung pisang dan tapioka berpengaruh nyata terhadap sifat fisik *snack bar*, yaitu warna dan tekstur (*hardness* dan *fracturability*)
3. Perbedaan proporsi tepung pisang dan tapioka berpengaruh nyata terhadap sifat organoleptik *snack bar*, yaitu warna, rasa, kemudahan digigit, dan *mouthfeel*
4. Perlakuan terbaik berdasarkan uji organoleptik adalah penggunaan proporsi tepung pisang dan tapioka sebesar 90:10%(b/b)
5. *Snack bar* dengan formulasi terbaik memiliki kadar air 2,21%, nilai *lightness* sebesar 53,50, nilai *hue* 62,93, nilai *chroma* 17,91, nilai *hardness* sebesar 5,87 dan nilai *fracturability* 5,80.

#### **5.2 Saran**

Pada uji organoleptik didapatkan bahwa tingkat kesukaan panelis pada *snack bar* berkisar pada skor 6 (agak suka) sehingga perlu dilakukan pembuatan formulasi baru agar produk *snack bar* dapat lebih disukai oleh panelis.

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