

BAB VI KESIMPULAN

1. Interaksi antara konsentrasi gelatin dan rasio sukrosa – sirup glukosa tidak berpengaruh nyata terhadap sifat fisikokimia kadar air, kadar gula reduksi, densitas, dan tekstur (*firmness* dan elastisitas), namun masing-masing faktor tunggalnya memberikan pengaruh yang nyata. Baik interaksi maupun faktor tunggal dari perlakuan konsentrasi gelatin dan rasio sukrosa – sirup glukosa tidak berpengaruh nyata terhadap sifat fisikokimia kadar antosianin, *lightness*, *redness*, dan *yellowness marshmallow* rosela.
2. Interaksi antara konsentrasi gelatin dan rasio sukrosa – sirup glukosa berpengaruh nyata pada tingkat kesukaan panelis terhadap warna *marshmallow*, namun tidak berpengaruh nyata pada tingkat kesukaan panelis terhadap rasa dan tekstur *marshmallow*.
3. Perlakuan terbaik berdasarkan uji pembobotan adalah perlakuan G₁R₃ yaitu *marshmallow* dengan konsentrasi gelatin 25%; rasio sukrosa – sirup glukosa = 5:1; kadar air 23,76% (*wet basis*); kadar gula reduksi 7,42 g/100 mL; densitas 0,46 g/mL; *firmness* 6,79 Newton/10 mm; elastisitas 61,94 mm; kadar antosianin 0,0244 mg/L; *lightness* 57,07; *redness* 23,37; *yellowness* 12,23; pH pencampuran 4,05; pH setelah pengocokan 3,96; dan nilai kesukaan panelis terhadap warna 6,22 (agak suka), rasa 5,23 (netral), dan tekstur 5,24 (netral).

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