

BAB V

KESIMPULAN

V.1. Kesimpulan

Dari hasil percobaan ekstraksi yang dilakukan pada daging dan kulit ubi jalar ungu dapat disimpulkan bahwa kondisi ekstraksi terbaik pada pigmen antosianin :

1. Perbandingan pelarut (etanol 96% : HCl 0,1N) 85 : 15
2. Waktu ekstraksi 120 menit
3. Konsentrasi antosianin pada kulit lebih besar dari daging ubi jalar ungu.

V.2. Saran

1. Perlu adanya penelitian untuk aplikasi antosianin pada makanan.
2. Dilakukan variasi volume pelarut ekstraksi
3. Pengaruh antosianin pada berbagai kondisi penyimpanan.

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