

BAB VI KESIMPULAN

1. Tidak ada interaksi antara substitusi partial telur dengan isolat protein kedelai dengan konsentrasi *emulsifier* yang ditambahkan terhadap sifat kimia, fisik, dan organoleptik *cake* beras
2. Perlakuan proporsi telur:isolat protein kedelai memberikan pengaruh nyata ($\alpha=5\%$) terhadap sifat kimia (kadar air), sifat fisik (volume spesifik dan kompresibilitas), dan sifat organoleptik (kesukaan terhadap warna *crumb*, kelembutan, dan rasa) tetapi tidak memberikan pengaruh nyata terhadap sifat organoleptik *moistness cake* beras.
3. Semakin tinggi isolat protein kedelai yang digunakan maka kadar air *cake* beras akan meningkat tetapi akan menurunkan volume spesifik dan kompresibilitas *cake* beras.
4. Penambahan *emulsifier* memberikan pengaruh nyata ($\alpha=5\%$) terhadap sifat kimia (kadar air), sifat fisik (volume spesifik), dan sifat organoleptik (kesukaan terhadap warna *crumb*, kelembutan, dan rasa) tetapi tidak memberikan pengaruh nyata terhadap sifat organoleptik *moistness cake* beras
5. Semakin banyak *emulsifier* yang ditambahkan akan meningkatkan kadar air dan volume spesifik *cake* beras.
6. Perlakuan terbaik secara organoleptik adalah proporsi telur:isolat protein kedelai 80:20 dan konsentrasi *emulsifier* 0,75%

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