

## **BAB IV PENUTUP**

### **4.1 Kesimpulan**

1. *Amaranthus caudatus* memiliki potensi dalam pembuatan *popped snack*.
2. Bentuk dan volume pengembangan dari biji *amaranth* tidak dapat menyerupai bentuk dan volume pengembangan biji jagung.
3. Proses *popping* tidak memberikan perbedaan signifikan pada komposisi kimia biji *amaranth*.

### **4.2 Saran**

Biji *amaranth* mampu untuk dijadikan *popped snack* yang tinggi akan asam amino lisin yang merupakan asam amino pembatas pada sejumlah sereal tetapi perlu ditelaah lebih lanjut mengenai asam amino yang menjadi asam amino pembatas pada biji *amaranth* sehingga *amaranth* dapat diklasifikasikan sebagai makanan suplemen, komplementer, atau substitusi.

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