

BAB VI PENUTUP

6.1. Kesimpulan

Kadar HCN dan karakteristik pati pada tepung koro pedang (*Canavalia ensiformis*) dipengaruhi oleh jenis perendam dan lama perendaman.

- a. Kadar HCN paling rendah dihasilkan dari perendaman air panas 24 jam sebesar 9,4997 mg/kg dan perendam natrium bikarbonat 24 jam sebesar 10,8279mg/kg.
- b. Kadar pati total dan suhu gelatinisasi perendaman air panas 51,30%; 86°C sedangkan pada natrium bikarbonat 44,29%; 86,38°C.
- c. Kadar pati resisten tepung koro pedang berkisar antara 11,90% hingga 18,52%.

6.2. Saran

- a. Tepung koro pedang dapat diaplikasikan pada produk pangan berbasis tepung seperti mie, *cake*, *cookies* dan biskuit sebagai pangan fungsional karena kandungan pati resisten cukup tinggi
- b. Jumlah konsumsi produk pangan berbasis tepung koro pedang harus tetap diperhatikan, karena masih terdapat kandungan HCN

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