

BAB VI

KESIMPULAN

6.1. Kesimpulan

- a. Perbedaan waktu penyeduhan teh hitam berpengaruh nyata ($\alpha = 5\%$) terhadap pH, *overrun*, *theaflavin-thearubigin*, serta kesukaan panelis terhadap warna, *mouthfeel*, dan rasa. Sedangkan daya leleh es krim teh hitam mulai meleleh pada menit ke-30, dan es krim makin cepat meleleh seiring meningkatnya waktu penyeduhan teh hitam.
- b. Es krim teh hitam dengan waktu penyeduhan teh hitam selama 5 menit paling disukai oleh panelis dengan *overrun* 55.0778, laju leleh 2.09, pH ekstrak teh hitam 4.9563, pH es krim teh hitam 5.8610, perbandingan *theaflavin* (2.86 ± 0.26) dan *thearubigin* (32.84 ± 3.07) ekstrak teh hitam adalah 1:11.48, dan *theaflavin* dan *thearubigin* es krim teh hitam adalah (1:11.68), dan nilai kesukaan panelis terhadap warna 0.2800 disukai oleh panelis, *mouthfeel* 0.3200 disukai oleh panelis, dan rasa 0.4000 disukai oleh panelis.

6.2. Saran

Perlu dilakukan penelitian lebih lanjut untuk meningkatkan daya penerimaan konsumen terhadap sifat organoleptik es krim teh hitam.

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