

BAB VI PENUTUP

6.1. Kesimpulan

1. Jenis garam kalsium tidak memberikan pengaruh nyata terhadap kadar kalsium, sineresis dan tekstur soygurt. Jenis garam kalsium memberikan pengaruh nyata terhadap rasa soygurt dimana soygurt dengan penambahan trikalsium fosfat lebih disukai panelis dibanding soygur dengan kalsium karbonat.
2. Tingkat konsentrasi agar tidak memberikan pengaruh nyata terhadap kadar kalsium, sineresis dan rasa soygurt. Tingkat konsentrasi agar memberikan pengaruh nyata terhadap tekstur soygurt dimana soygurt tanpa penambahan agar paling disukai panelis.
3. Tingkat konsentrasi agar terbaik untuk soygurt dengan penambahan kalsium karbonat maupun trikalsium fosfat adalah 0,0%.

6.2. Saran

1. Soygurt tanpa penambahan agar mengalami peningkatan sineresis selama penyimpanan setelah 7 hari pada suhu refrigerator sehingga perlu dilakukan penelitian lebih lanjut mengenai pengaruh konsentrasi agar pada soygurt selama penyimpanan.
2. Perlu dilakukan penelitian lebih lanjut mengenai bioavailabilitas kalsium dari kalsium karbonat dan trikalsium fosfat pada soygurt berkalsium tinggi.

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