

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan proporsi tepung ubi jalar kuning dan tepung beras merah berpengaruh terhadap sifat fisik *flakes*, yaitu indeks daya serap air, warna, serta tekstur (*fracturability* dan *crispness*).
2. Perbedaan proporsi tepung ubi jalar kuning dan tepung beras merah berpengaruh terhadap sifat organoleptik, yaitu warna, rasa, kerenyahan dan *mouthfeel*.
3. Perlakuan terbaik berdasarkan uji organoleptik adalah penggunaan proporsi tepung ubi jalar kuning : tepung beras merah sebesar 60:40.
4. *Flakes* dengan formulasi perlakuan terbaik memiliki indeks daya serap air sebesar 1,0644; nilai *fracturability* 3,3430 kg⁻¹, nilai *crispness* 0,0150 cm⁻¹, nilai *Lightness* 51,5±0,1, nilai *Hue* 56,4087 dan nilai *Chroma* 16,0703.

5.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai jenis dan jumlah penambahan *food additives* tertentu yang tepat agar diperoleh *flakes* dengan karakter *crispy* yang lebih bertahan lama dan sekaligus lebih tidak mudah *fracture*.

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