

## **BAB V** **KESIMPULAN DAN SARAN**

### **4.1. Kesimpulan**

1. Ada pengaruh perbedaan proporsi teh hijau-stevia terhadap aktivitas antidiabetik minuman teh-stevia dalam botol plastik.
2. Peningkatan proporsi stevia dalam minuman teh hijau-stevia menurunkan persen penurunan penghambatan aktivitas enzim  $\alpha$ -amilase. Peningkatan proporsi stevia dalam minuman teh hijau-stevia meningkatkan penghambatan aktivitas enzim  $\alpha$ -glukosidase kecuali proporsi 84:16.
3. Ada pengaruh perbedaan suhu penyimpanan terhadap aktivitas antidiabetik persen penurunan minuman teh-stevia dalam botol plastik.
4. Penyimpanan minuman teh hijau-stevia pada suhu ruang mengalami persentase penurunan penghambatan aktivitas  $\alpha$ -amilase dan  $\alpha$ -glukosidase yang lebih besar dibandingkan dengan penyimpanan pada suhu *refrigerator*.
5. Ada pengaruh interaksi antara perbedaan proporsi teh hijau-stevia dengan suhu penyimpanan terhadap aktivitas antidiabetik minuman teh hijau-stevia dalam botol plastik.
6. Interaksi yang terjadi antara perbedaan proporsi teh hijau-stevia dengan penurunan penghambatan enzim  $\alpha$ -amilase adalah antagonistik sedangkan pada  $\alpha$ -glukosidase sinergistik. Interaksi yang terjadi antara perbedaan suhu penyimpanan dengan penurunan penghambatan enzim  $\alpha$ -amilase dan  $\alpha$ -glukosidase sinergistik.

#### 4.2. Saran

1. Perlu dilakukannya penelitian lebih lanjut menggunakan *modeling* yang spesifik dari *docking* komponen fitokimia yang berperan dalam minuman teh hijau-stevia untuk dapat mengetahui secara jelas aktivitas antidiabetik dari minuman teh hijau-stevia.
2. Perlu dilakukan penelitian lebih lanjut mengenai komponen fitokimia dalam minuman teh hijau-stevia selama penyimpanan sehingga dapat diketahui terjadinya reaksi atau degradasi senyawa tertentu yang mempengaruhi aktivitas antidiabetik dari minuman teh hijau-stevia.

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