

BAB VI

KESIMPULAN DAN SARAN

6.1 Kesimpulan

1. Penambahan WPC dengan konsentrasi yang berbeda tidak berbeda nyata pada $\alpha = 5\%$ terhadap viskositas adonan, *iceness* dan kadar lemak *ice cream* yang dihasilkan.
2. Ada beda nyata pada $\alpha = 5\%$ terhadap *overrun*, daya leleh pada menit ke-20 dan menit ke 30, *hardness* dan *creaminess ice cream* yang dihasilkan.
3. Perlakuan terbaik yang paling disukai panelis adalah penambahan 0,9% WPC, dengan nilai *overrun* paling tinggi (61,66%) dan kesukaan panelis terhadap *iceness* dengan skor paling tinggi.

6.2 Saran

Perlu dilakukan penelitian lanjutan terhadap *ice cream* yang mengandung WPC dan *Modified Tapioca Starch* terkait dengan stabilitas *ice cream* selama penyimpanan, karena dalam penelitian tidak dilakukan pengamatan terhadap besarnya kristal es yang terbentuk selama penyimpanan.

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