

BAB IV

KESIMPULAN

1. Produk roti non-gluten sangat diperlukan oleh penderita *celiac disease*.
2. Penambahan hidrokoloid dalam adonan roti non-gluten mampu memberikan karakteristik rheologis yang menyerupai karakteristik rheologis adonan roti mengandung gluten.
3. Adonan roti non-gluten memiliki kemampuan glutenisasi yang lebih baik dibandingkan adonan roti mengandung gluten.
4. Adonan roti mengandung gluten dan adonan roti non-gluten memiliki beberapa sifat rheologis yang dapat dibandingkan.

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