BAB V
KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan konsentrasi angkak biji durian berpengaruh nyata terhadap *cohesiveness*, *lightness*, *chroma*, °*hue*, tingkat kesukaan warna, dan tingkat kesukaan tekstur roti tawar angkak biji durian.
2. Perbedaan konsentrasi angkak biji durian tidak berpengaruh nyata terhadap volume spesifik, *hardness*, *springiness*, kadar air, dan sifat organoleptik (rasa).
3. Konsentrasi angkak biji durian terbaik yang mampu menghasilkan karakteristik roti tawar paling baik berdasarkan sifat organoleptik adalah konsentrasi angkak biji durian 0,225%. Roti tawar tersebut memiliki volume spesifik sebesar 5,54 cm^3/g; *hardness* sebesar 253,65 g; *springiness* sebesar 1,12 mm; *cohesiveness* sebesar 0,73; *lightness* sebesar 73,5; *redness* sebesar 3,7; *yellowness* sebesar 10,5; *chroma* sebesar 11,18; °*hue* sebesar 70,56; dan kadar air 41,73%.

5.2. Saran

Perlu dilakukan penelitian lebih lanjut pada roti tawar angkak biji durian terhadap sifat fungsional yang meliputi kadar pigmen, kadar total fenol, dan aktivitas antioksidan.

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