V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan konsentrasi pati sagu berpengaruh terhadap kadar air, aktivitas air (A_w), daya rehidrasi, kekeruhan, dan tekstur (daya patah) *edible spoon* berbasis tepung bekatul.
2. Peningkatan konsentrasi pati sagu meningkatkan kadar air *edible spoon* berbasis tepung bekatul yang berkisar antara 7,73-11,93%.
3. Peningkatan konsentrasi pati sagu menurunkan aktivitas air (A_w) *edible spoon* berbasis tepung bekatul yang berkisar antara 0,268-0,823.
4. Peningkatan konsentrasi pati sagu menurunkan daya rehidrasi *edible spoon* berbasis tepung bekatul yang berkisar antara 21,48-28,1% (menit ke-5); 31,25-39,8% (menit ke-10); 38,48-47,17% (menit ke-15); 44,37-55,63% (menit ke-20); dan 47,99-63,24% (menit ke-25).
5. Peningkatan konsentrasi pati sagu menurunkan kekeruhan air rendaman *edible spoon* berbasis tepung bekatul pada kondisi suhu berbeda, berkisar antara 7,31-10,65 NTU (suhu rendah 5-10°C), 11,11-18,69 NTU (suhu ruang 25-30°C), dan 29,8-38 NTU (suhu tinggi 60-65°C).
6. Peningkatan konsentrasi pati sagu meningkatkan daya patah *edible spoon* berbasis tepung bekatul yang berkisar antara 5,679-11,98 N.

5.2. Saran

Perlu dilakukan penelitian lebih lanjut untuk mengetahui penerimaan dan tingkat kesukaan masyarakat terhadap sifat sensoris *edible spoon* berbasis tepung bekatul.

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