V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan bahan aktif ekstrak kubis merah dan tepung cangkang telur pada *smart edible packaging* memberikan pengaruh nyata terhadap aktivitas antioksidan, kuat tarik, persen pemanjangan, dan *Water Vapor Transmission Rate* (WVTR)
2. Penambahan tepung cangkang telur tidak memberikan pengaruh nyata terhadap kadar total fenol dan antosianin.
3. Penambahan bahan aktif ekstrak kubis merah dan tepung cangkang telur pada *smart edible packaging* meningkatkan aktivitas antioksidan (12,35-51,09%), WVTR (158,0922-191,1860 g/m^2/24 jam), dan persen pemanjangan (2,24-36,11%).
4. Penambahan bahan aktif ekstrak kubis merah dan tepung cangkang telur pada *smart edible packaging* menurunkan nilai kuat tarik (13,0243-5,0333N/mm^2)
5. Terjadi perubahan intensitas warna ungu pada *smart edible packaging*, warna daging ayam (putih menjadi cokelat), aroma daging ayam (segar menjadi tidak sedap), dan peningkatan pH daging ayam (6,01-6,98) selama tiga hari penyimpanan.

5.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai penambahan bahan yang dapat meningkatkan ketahanan *smart edible packaging* terhadap uap air sehingga lebih mudah diaplikasikan pada produk pangan dengan kadar air tinggi.

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