

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan enzim transglutaminase sebagai faktor sarang tidak memberikan pengaruh nyata terhadap kadar air dan tekstur (*hardness, springiness, cohesiveness*) tawar substitusi tepung biji durian.
2. Lama penyimpanan sebagai faktor yang tersarang dalam penambahan enzim transglutaminase memberikan pengaruh nyata terhadap kadar air dan tekstur (*hardness, springiness, cohesiveness*) roti tawar substitusi tepung biji durian.
3. Roti tawar substitusi tepung biji durian mengalami peningkatan *hardness* seiring bertambahnya waktu penyimpanan, sementara kadar air, *springiness*, dan *cohesiveness*, mengalami penurunan.

5.2. Saran

Penambahan enzim transglutaminase saja belum cukup untuk memperlambat *staling* roti tawar substitusi tepung biji durian. Oleh karena itu, dapat dilakukan penelitian lebih lanjut seperti mengkombinasikan enzim transglutaminase dengan enzim lain atau menggunakan hidrokoloid untuk memperlambat *staling* pada roti.

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