

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

Berdasarkan hasil penelitian, maka dapat disimpulkan sebagai berikut:

1. Jenis kentang yang digunakan dalam pembuatan *potato stick* yaitu kentang Bromo dan kentang Dieng berpengaruh nyata terhadap karakteristik warna yaitu berturut-turut nilai *redness* (a^*) $12,8 \pm 0,7$ dan $10,9 \pm 0,7$, nilai *yellowness* (b^*) $32,5 \pm 1,6$ dan $30,2 \pm 1,2$, nilai *chroma* (C) $35,3 \pm 2,2$ dan $33,4 \pm 1,9$, serta nilai *hue* ($^{\circ}H$) $68,9 \pm 0,6$ dan $71,3 \pm 1,8$ pada *potato stick*
2. Rasio maizena : *mashed potato* (1:3,5; 1:4,0; 1:4,5) yang tersarang dalam masing-masing jenis kentang meningkatkan kadar air (3,07-3,81%) dan kadar lemak (31,09-31,96%), serta menurunkan nilai *hardness* (1766,64-1203,36g) pada *potato stick*

5.2. Saran

1. Perlu dilakukan penelitian lebih lanjut mengenai uji proksimat seperti kadar protein, kadar serat, dan kadar karbohidrat untuk mendukung informasi gizi pada *potato stick*
2. Perlu dilakukan penelitian lebih lanjut mengenai uji organoleptik pada *potato stick* untuk mengetahui preferensi konsumen ketika produk akan dipasarkan.

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