

BAB VI PENUTUP

6.1. Kesimpulan

1. Proporsi sari nanas berpengaruh nyata terhadap aktivitas antibakteri kefir nanas dengan bakteri uji *Staphylococcus aureus* ATCC 25923.
2. Konsentrasi starter tidak berpengaruh nyata terhadap aktivitas antibakteri kefir nanas dengan bakteri uji *Staphylococcus aureus* ATCC 25923.
3. Tidak ada interaksi antara proporsi sari nanas dan konsentrasi starter terhadap aktivitas antibakteri kefir nanas dengan bakteri uji *Staphylococcus aureus* ATCC 25923.

6.2. Saran

1. Proporsi sari nanas (N_0) dan konsentrasi starter 1% (v/v) menghasilkan kefir nanas yang memiliki aktivitas antibakteri paling optimum terhadap bakteri uji *Staphylococcus aureus* ATCC 25923.
2. Perlu dilakukan pengujian secara *in vivo*.
3. Untuk mengetahui kestabilan senyawa bioaktif dalam sari nanas (N_0) perlu dilakukan penetralan sampel sari buah nanas sebagai pembanding aktivitas antibakteri kefir netral.

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