

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

Pengaruh beberapa suhu pengeringan (55 °C; 60 °C; 65°C) adalah meningkatkan daya serap air, kadar gula reduksi, viskositas suspensi pati tergelatinisasi, dan rendemen tepung seiring dengan peningkatan suhu pengeringan, sedangkan ukuran granula pati kacang hijau sangat bervariasi, yaitu antara $43,71\mu\text{m}^2$ - $772,02\mu\text{m}^2$, sehingga pengaruh suhu pengeringan tidak diukur.

5.2. Saran

Penelitian lebih lanjut diperlukan untuk mengetahui pengaruh suhu pengeringan terhadap sifat kimia tepung kacang hijau terutama untuk komponen protein dan serat sehingga karakteristik tepung kacang hijau yang dihasilkan dapat lebih dikenali dan aplikasinya pada produk pangan dapat lebih optimal.

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