

## **BAB V**

### **KESIMPULAN DAN SARAN**

#### **5.1. Kesimpulan**

- a. Penggunaan tepung kacang hijau dengan suhu pengeringan yang semakin tinggi pada kisaran 55°C-65°C dapat meningkatkan kadar gula reduksi, *lightness*, dan daya serap air, namun menurunkan kadar air, *hardness*, dan *redness cookies*.
- b. Penggunaan tepung kacang hijau dengan suhu pengeringan yang berbeda tidak berpengaruh nyata terhadap kesukaan *crumbliness* dan daya penerimaan keseluruhan produk *cookies* kacang hijau.

#### **5.2. Saran**

Dapat dilakukan penelitian lebih lanjut mengenai pemanfaatan tepung kacang hijau yang berasal dari suhu pengeringan 65°C dalam pembuatan *cookies* bayi, namun perlu dilengkapi dengan proses reformulasi ulang seperti peningkatan jumlah tepung kacang hijau sebagai pensubstitusi tepung terigu, serta pengurangan jumlah margarin dan gula agar dihasilkan *cookies* yang lebih *acceptable* untuk bayi.

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