

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan *cream of tartar* pada *sugar glass* memberikan pengaruh terhadap sifat fisikokimia yaitu kadar air, warna, tekstur (*hardness* dan *brittleness*), dan daya larut.
2. Penambahan *cream of tartar* pada *sugar glass* memberikan pengaruh terhadap sifat organoleptik yaitu warna dan kelengketan.
3. Peningkatan konsentrasi *cream of tartar* yang ditambahkan akan meningkatkan *hardness*, (31,724-56,594 kg) dan daya larut (21,7-31,3 menit), serta menurunkan kadar air (0,45-0,96%), dan nilai *lightness* (79,5-54,1).
4. Peningkatan konsentrasi *cream of tartar* yang ditambahkan akan menurunkan nilai organoleptik *sugar glass* terhadap parameter warna (4,26-6,85) dan kelengketan (4,41-6,64).

5.2. Saran

Pemanasan sebaiknya menggunakan kompor listrik sehingga panas yang dihasilkan lebih merata saat proses pemasakan. Selain itu perlu dilakukan penelitian lebih lanjut mengenai kesukaan panelis terhadap parameter rasa untuk mengetahui apakah *sugar glass* dengan penambahan *cream of tartar* dapat diterima atau tidak.

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