



BAB VI

KESIMPULAN DAN SARAN

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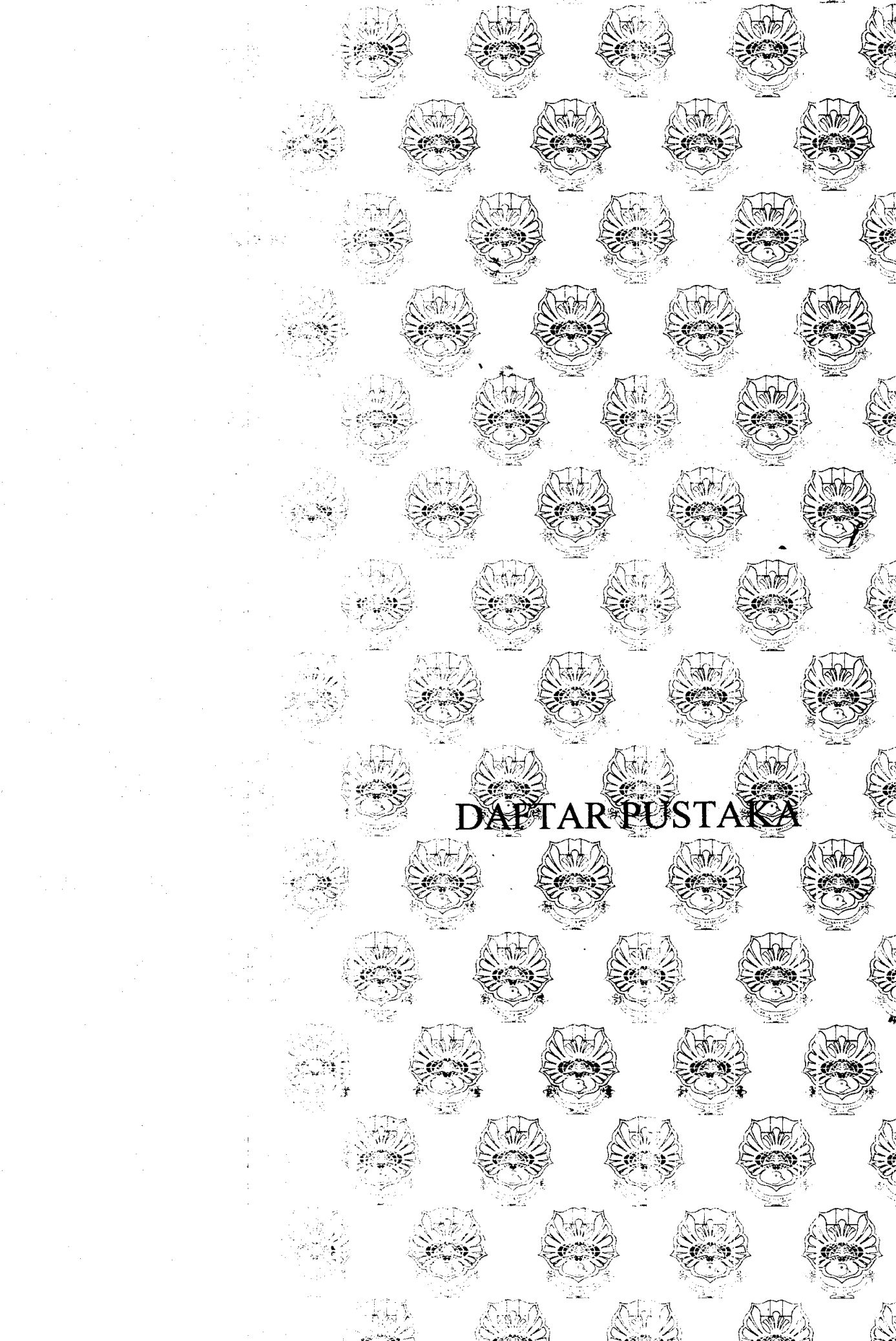
KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Campuran *bran-pollard* gandum dengan perlakuan B₅P₁₅E₃V₁₀₀ menghasilkan ekstrak sebesar 13,0698 gr/gr bahan dan total fenol sebesar 6,3560 mg TF/g bahan.
2. Konsentrasi antioksidan dari ekstrak campuran *bran-pollard* gandum (B₅P₁₅E₃V₁₀₀) mempunyai pengaruh nyata terhadap aktivitas antioksidan dalam sistem linoleat- β -karoten.
3. a. Aktivitas antioksidan (nilai AOA) ekstrak campuran *bran-pollard* gandum meningkat dengan bertambahnya konsentrasi dan optimum pada kisaran konsentrasi 200-250 ppm.
b. Aktivitas antioksidan ekstrak campuran *bran-pollard* gandum pada kisaran konsentrasi 0-250 ppm cenderung mempunyai pola kubik atau kuadratik.

6.2. Saran

1. Perlu dilakukan penelitian lebih lanjut untuk mencari konsentrasi maksimal ekstrak campuran *bran-pollard* gandum sebagai antioksidan.
2. Perlu dilakukan penelitian lebih lanjut untuk mencari mekanisme lain dalam ekstrak campuran *bran-pollard* gandum sebagai antioksidan.
3. Perlu dilakukan penelitian lebih lanjut untuk mencari atau menentukan dosis efektif penggunaan ekstrak campuran *bran-pollard* gandum pada berbagai macam produk pangan .



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