BAB V
KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Proporsi kombinasi bubuk bayam dan tapioka dengan isolat protein kedelai berpengaruh nyata terhadap sifat fisikokimia *snack* bayam, yaitu kadar air dan tekstur (daya patah dan kerenyahan), sedangkan aktivitas antioksidan tidak berpengaruh nyata.
2. Peningkatan proporsi isolat protein kedelai pada *snack* bayam meningkatkan kadar air, daya patah, kerenyahan, dan warna (*lightness* dan ^{o}*hue*), sedangkan kadar Fe dan aktivitas antioksidan menurun.
3. Proporsi kombinasi bubuk bayam dan tapioka dengan isolat protein kedelai berpengaruh nyata terhadap sifat organoleptik *snack* bayam, yaitu warna, daya patah, kerenyahan, dan rasa.
4. Peningkatan proporsi isolat protein kedelai pada *snack* bayam meningkatkan tingkat kesukaan konsumen terhadap warna, daya patah, dan kerenyahan, sedangkan tingkat kesukaan konsumen terhadap rasa menurun.
5. Perlakuan *snack* bayam terbaik yaitu perlakuan proporsi kombinasi bubuk bayam dan tapioka dengan isolat protein kedelai 84%:16% dengan nilai tingkat kesukaan rasa 2,8625 (agak tidak suka), daya patah 5,5875 (suka), kerenyahan 5,8750 (suka), dan warna 5,7625 (suka).

5.2. Saran

Perlu dilakukan pengujian untuk mengetahui umur simpan *snack* bayam dan pengembangan formulasi untuk meningkatkan sifat organoleptik.

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