

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Proporsi HFCS dan sukrosa memberikan pengaruh terhadap sifat fisikokimia (pH, total padatan terlarut, viskositas, dan laju leleh) Velva Buah Naga Merah.
2. Peningkatan proporsi HFCS pada velva menurunkan nilai pH, total padatan terlarut, viskositas dan meningkatkan laju leleh.
3. Proporsi HFCS dan sukrosa memberikan pengaruh terhadap sifat organoleptik (rasa dan *mouthfeel*) tetapi tidak memberikan pengaruh terhadap sifat organoleptik warna velva buah naga merah.
4. Perlakuan velva buah naga terbaik yaitu perlakuan proporsi HFCS dan sukrosa adalah 40:60 dengan nilai tingkat kesukaan warna 4,68 (agak suka), 4,67 (agak suka), dan 4,67 (agak suka) serta memiliki total fenol sebesar $17,6318 \pm 1,3640$ mg GAE/ 100 gram dan serat pangan sebesar 0,77%.

5.2. Saran

Nilai rata-rata viskositas velva buah naga yang dihasilkan dapat diturunkan dan nilai rata-rata skor uji organoleptik velva buah naga memiliki kisaran agak sukai hingga disukai, sehingga perlu ditambahkan buah yang memiliki *flavor* dan aroma yang lebih disukai yang dapat meningkatkan skor organoleptik velva buah naga.

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