BAB V
KESIMPULAN DAN SARAN

V.1. Kesimpulan

1. Ekstraksi antosianin dari buah naga menghasilkan *Total Anthocyanin Content* (TAC) tertinggi dengan konsentrasi 76 ppm.
2. Suhu ekstraksi yang menghasilkan *Total Anthocyanin Content* (TAC) tertinggi adalah 50°C.
3. Waktu ekstraksi yang menghasilkan *Total Anthocyanin Content* (TAC) tertinggi adalah 10 menit.
4. pH larutan yang menghasilkan *Total Anthocyanin Content* (TAC) tertinggi adalah pH 5.

V.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai efek penambahan antosianin alami ke dalam minyak goreng, yaitu untuk mempelajari pengaruh rasio minyak dengan antosianin (v/m) dan waktu penyimpanan terhadap persen penurunan bilangan peroksida dan bilangan anisidin minyak.

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