

BAB 5

KESIMPULAN DAN SARAN

5.1 Kesimpulan

1. Isomaltulosa dan gum arab berpengaruh terhadap sifat mutu fisik dan efektivitas terhadap kualitas *hard candy* ekstrak buah pare. Isomaltulosa dapat meningkatkan kadar air dan keseragaman bobot sediaan *hard candy*. Gum arab dapat menurunkan kekerasan sediaan *hard candy*.
2. Formula optimum sediaan *hard candy* ekstrak buah pare dapat diperoleh menggunakan konsentrasi kombinasi konsentrasi isomaltulosa 39,41% dan konsentrasi gum arab 3,29% yang akan memberikan respon kadar air sebesar 2,33%, keseragaman bobot 8,34 g dan kekerasan 23,291 N.

5.2 Saran

Perlu dilakukan penelitian lebih lanjut terkait efek farmakologi dari sediaan *hard candy* ekstrak buah pare secara in vivo pada hewan coba dan uji toksikologi hingga tahap uji klinik terhadap subjek manusia.

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