

BAB VI

KESIMPULAN DAN SARAN

6.1 Kesimpulan

1. Konsentrasi asam sitrat berpengaruh nyata terhadap kadar antosianin, pH dan warna (*redness*) permen *jelly* murbei hitam. Semakin besar konsentrasi asam sitrat kadar antosianin dan warna (*redness*) semakin meningkat sedangkan nilai pH semakin menurun.
2. Lama penyimpanan berpengaruh nyata terhadap kadar antosianin, pH dan warna (*lightness*, *yellowness* dan *redness*) permen *jelly* murbei hitam. Semakin lama penyimpanan kadar antosianin dan warna (*lightness*, *yellowness* dan *redness*) semakin menurun. Sedangkan pH semakin meningkat hingga hari ke-14 dan menurun pada hari ke-21.
3. Interaksi konsentrasi asam sitrat dan lama penyimpanan tidak memberikan pengaruh nyata terhadap kadar antosianin, pH dan warna (*lightness*, *yellowness* dan *redness*) permen *jelly* murbei hitam

6.2 Saran

1. Permen yang dihasilkan dengan formulasi dan tahapan proses dalam penelitian ini relatif tidak tahan lama (tumbuh kapang pada hari ke-21) sehingga perlu modifikasi formulasi dan tahapan proses untuk mendapatkan permen *jelly* murbei hitam dengan masa simpan yang panjang
2. Perlu penelitian lebih lanjut tentang potensi ampas murbei hitam dan manfaatnya

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