V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Jenis pemlastis mempengaruhi parameter kuat tarik, elongasi, dan WVTR, namun tidak berpengaruh pada parameter ketebalan, kelarutan, kadar air dan warna. Pemlastis sorbitol memiliki nilai kuat tarik berkisar 0,2800 – 0,0685 N/mm^2 sedangkan gliserol berkisar 0,1017-0,0250 N/mm^2, Pemlastis sorbitol memiliki nilai elongasi berkisar 129,29% – 192,88% sedangkan gliserol berkisar 154,03% – 238,60%, dengan nilai WVTR berkisar 68,7605 – 290,1160 g/m^2/24 jam sedangkan gliserol berkisar 174,9733 – 314,1947 g/m^2/24 jam.
2. Konsentrasi pemlastis mempengaruhi parameter kuat tarik, elongasi, dan WVTR, namun tidak berpengaruh pada parameter kelarutan, kadar air dan warna.
3. Terdapat interaksi nyata jenis dan konsentrasi pemlastis terhadap parameter kuat tarik, dan WVTR.

5.2. Saran

1. Menggunakan konsentrasi pemlastis yang lebih rendah dari 3% atau melakukan optimasi konsentrasi yang lebih rendah untuk memperoleh keseimbangan antara kuat tarik dengan elongasi dan WVTR.
2. Menggunakan penambahan bahan penguat seperti pati, polisakarida, kitosan, selulosa, atau *filler* untuk meningkatkan kekuatan mekanik dan menurunkan WVTR.
3. Penelitian lanjutan dapat mengevaluasi sifat lain yang berkaitan dengan aplikasi kemasan pangan, seperti permeabilitas oksigen, biodegradabilitas, aktivitas antimikroba, dan umur simpan produk yang dikemas.

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