

BAB VI KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Proporsi gum xanthan dan Na-CMC yang berbeda memberikan pengaruh nyata ($\alpha = 5\%$) terhadap kadar air, volume spesifik, *hardness*, *springiness*, *cohesiveness*, *gumminess*, *chewiness* dan organoleptik, yang meliputi tingkat kesukaan terhadap keseragaman pori, kemudahan digigit, kemudahan ditelan (*moistness*) dan kelembutan *cake* beras rendah lemak, namun tidak memberikan pengaruh nyata ($\alpha = 5\%$) terhadap kesukaan rasa
2. Peningkatan proporsi gum xanthan menyebabkan kadar air cenderung menurun sedangkan volume spesifik cenderung meningkat
3. Nilai *hardness*, *gumminess* dan *chewiness* rendah pada proporsi proporsi gum xanthan:Na-CMC 20%:80% dan 30%:70% cenderung menurun, sedangkan nilai *springiness* dan *cohesiveness* *cake* beras meningkat pada proporsi gum xanthan dan Na-CMC 10%:90% dan 40%:60%
4. Peningkatan proporsi gum xanthan menyebabkan tingkat kesukaan panelis terhadap keseragaman pori, kemudahan ditelan (*moistness*), kemudahan digigit dan kelembutan *cake* beras semakin menurun.
5. Proporsi gum xanthan dan Na-CMC dalam *cake* beras rendah lemak yang direkomendasikan adalah 20%:80%

6.2 Saran

Proporsi gum xanthan dan Na-CMC yang digunakan telah dapat memperbaiki *moistness cake* beras rendah lemak. Perlu dikaji lebih dalam mengenai pengaruh penyimpanan *cake* beras rendah lemak dengan proporsi gum xanthan dan Na-CMC 20%:80% terhadap sifat fisikokimia dan organoleptik.

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