BAB VI
PENUTUP

6.1. Kesimpulan

1. Konsentrasi isomalt berpengaruh nyata sedangkan lama penyimpanan dan interaksi diantara kedua faktor tersebut tidak berpengaruh nyata terhadap viabilitas sel *Lactobacillus acidophilus* FNCC 0051 terimobil.
2. Lama penyimpanan berpengaruh nyata tetapi konsentrasi isomalt dan interaksi antara kedua faktor tidak berpengaruh nyata terhadap diameter *beads* yang terbentuk.
3. Konsentrasi isomalt tidak berpengaruh nyata terhadap *hardness* dan *cohesiveness* tetapi berpengaruh nyata terhadap *springiness beads* yang terbentuk.
4. Nilai ALT sel terimobil yang dihasilkan pada perlakuan lama penyimpanan hari ke-0 berkisar antara 9,0414-9,4771 log cfu/g *beads* atau $1{,}1.10^{9}$-$3{,}0.10^{9}$ cfu/g *beads* sedangkan nilai ALT sel terimobil yang dihasilkan pada perlakuan lama penyimpanan hari ke-21 berkisar antara 9,1139-10,0414 log cfu/g *beads* atau $1{,}3.10^{9}$-$1{,}1.10^{10}$ cfu/g *beads*.
5. Diameter *beads* berkisar antara 3,73 mm – 3,92 mm selama 21 hari penyimpanan.
6. Nilai *hardness, springiness, dan cohesiveness beads* berturut-turut berkisar antara 109,023 g-246,975 g ; 0,741-1,409 ; 0,499-0,759.

6.2. Saran

Semakin lama penyimpanan pemerangkapan mikroba probiotik semakin turun sehingga mengakibatkan jumlah sel yang lolos ke lingkungan lebih banyak yang diduga dapat menyebabkan perubahan karakteristik dari *carrier* yang dapat mempengaruhi penerimaan konsumen terhadap produk sinbiotik tersebut. Oleh karena itu, perlu dilakukan pengujian karakteristik *carrier* dengan perlakuan konsentrasi isomalt selama penyimpanan dan perlu dilakukan pengujian organoleptik untuk mengetahui tingkat penerimaan konsumen terhadap produk fermentasi dengan metode penjeratan(terimobil).

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