

BAB VI KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Perlakuan proporsi margarin : *puree* pisang Ambon memberikan pengaruh nyata ($\alpha = 5\%$) terhadap kadar air, kadar gula reduksi, kadar lemak, volume, volume spesifik, tingkat kesukaan terhadap keempukan, tingkat kesukaan terhadap flavor, tingkat kesukaan terhadap *moistness* dan tingkat kesukaan terhadap kelembutan *brownies* kukus.
2. Perlakuan proporsi margarin : *puree* pisang Ambon tidak memberikan pengaruh nyata ($\alpha = 5\%$) terhadap *cohesiveness* *brownies* kukus.
3. *Brownies* kukus perlakuan proporsi margarin : *puree* pisang Ambon = 55:45 merupakan *brownies* kukus perlakuan yang paling disukai konsumen berdasarkan uji kesukaan.

6.2. Saran

Perlakuan substitusi margarin oleh *puree* pisang Ambon pada *brownies* kukus, menyebabkan peningkatan kadar air. Peningkatan kadar air *brownies* kukus berpengaruh terhadap umur simpan, sehingga penelitian lebih lanjut diperlukan untuk meneliti mengenai perbedaan umur simpan *brownies* kukus yang dibuat dengan perlakuan substitusi margarin oleh *puree* pisang Ambon.

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