# BAB V
# KESIMPULAN DAN SARAN

## 5.1. Kesimpulan

1. Perbedaan konsentrasi $CaCO_3$ berpengaruh terhadap kadar air, laju rehidrasi, daya serap air, aktivitas air ($a_w$), tekstur, warna, dan juga organoleptik, Pengujian total antosianin, aktivitas antioksidan, dan kadar pati resisten.
2. Penambahan $CaCO_3$ hingga sebesar 0,20% memberikan peningkatan laju rehidrasi, daya serap air, dan *crispness* sedangkan peningkatan penambahan konsentrasi $CaCO_3$ melebih 0,20% memberikan penurunan kadar air, $a_w$, dan *hardness*.
3. Pengujian total antosianin sebesar 2.7922mg/100mL, pengujian aktivitas antioksidan sebesar 87,46%, dan pengujian kadar pati resistent sebesar 19,75%.
4. Perlakuan terbaik menurut hasil organoleptik yaitu penambahan konsentrasi CaCO3 sebesar 0,60%, dengan nilai perhitungan *spider web* luas segitiga sebesar 60,5151.

## 5.2. Saran

Sebaiknya dilakukan reformulasi dari sereal sarapan yaitu dengan meningkatkan penambahan gula pasir, hal ini ditunjukan untuk meningkatkan rasa manis dari sereal sarapan agar lebih diminati oleh konsumen dan dimungkinkan gula mampu mempengaruhi terhadap pengujian yang dilakukan.

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