

## BAB V KESIMPULAN DAN SARAN

### 5.1. Kesimpulan

1. Karakteristik *creamcheese cake* adalah manis, lembut, ringan, dan moist
2. Proporsi gula pasir dan gula aren berpengaruh nyata terhadap kadar air, volume spesifik, tekstur (*hardness*, *cohesiveness*, *gumminess*, *springiness*), dan organoleptik (warna, rasa, kelembutan, *moistness*, keseragaman pori)
3. Proporsi gula pasir dan gula aren pada *creamcheese cake* dapat meningkatkan kadar air, nilai *hardness*, *cohesiveness*, dan *gumminess*, namun menurunkan nilai volume spesifik, dan *springiness*, serta memberikan warna merah kecoklatan pada *creamcheese cake*.
4. Perlakuan terbaik yang ditentukan dengan metode *spider web* pada *creamcheese cake* adalah proporsi gula pasir dan gula aren 95%:5% yang memiliki nilai kadar air 34,59%, volume spesifik 1,7381 cm<sup>3</sup>/g, *hardness* 1457,684 g, *cohesiveness* 0,367, *gumminess* 530,516, *springiness* 0,527 g, serta tingkat kesukaan panelis dari parameter rasa 6,6444, warna 6,222, kelembutan 7,2000, *moistness* 6,8667, dan keseragaman pori 6,9111, dimana *creamcheese cake* dengan proporsi gula pasir dan gula aren 100%:0% dianggap sebagai kontrol.

### 5.2. Saran

1. Perlu dilakukan penelitian lebih lanjut tentang lama waktu penyimpanan *creamcheese cake* untuk mengetahui masa simpan *creamcheese cake* selama penyimpanan beku.

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