

BAB VI

KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Ada pengaruh proporsi air dan etanol sebagai pelarut terhadap total fenol, aktivitas antioksidan, dan kadar pigmen angkak biji durian . Adanya proses fermentasi mengakibatkan terjadinya peningkatan aktivitas antioksidan angkak biji durian.
2. Total fenol terbesar angkak biji durian pada perlakuan E20 (3,6063 mg GAE/g sampel) dan yang terendah pada perlakuan E80 (1,1469 mg GAE/g sampel).
3. % inhibisi terbesar angkak biji durian pada perlakuan E40 (56,2556 %) dan yang terendah pada perlakuan E0 (35,2628 %).
4. Kadar pigmen kuning, oranye dan merah pada perlakuan E40: 1,1784; 0,4818; dan 0,4965 AU/g. Kadar pigmen kuning, oranye, dan merah perlakuan E80: 0,5107; 0,2865; dan 0,3458 AU/g.

6.2. Saran

Perlu dilakukan penelitian lebih lanjut tentang identifikasi senyawa-senyawa yang dapat berfungsi sebagai antioksidan pada angkak biji durian serta aplikasinya pada produk pangan.

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