

## **BAB IV**

### **KESIMPULAN**

1. Penambahan taraf TKR menyebabkan kadar air, massa, volume, pH, kecerahan, kadar serat, mineral dan kemampuan menangkap radikal cracker bertambah
2. Penambahan taraf TKR mengurangi densitas, kadar protein dan kadar lemak cracker
3. Penggunaan TKR menyebabkan permukaan kulit cracker menjadi seperti tergores, retak dan lebih kasar
4. Substitusi TKR pada cracker sebanyak 1,25% dipilih sebagai perlakuan yang terbaik atas pertimbangan uji organoleptik dan kadar antosianin

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