

## **BAB V**

### **KESIMPULAN DAN SARAN**

#### **5.1. Kesimpulan**

- a. Perbedaan konsentrasi GDL berpengaruh nyata terhadap karakteristik fisikokimia *silken tofu* edamame yang dihasilkan meliputi pH, kadar air, tekstur (*firmness*), sineresis, dan pengujian organoleptik yang meliputi kesukaan terhadap rasa dan tekstur, namun tidak memberikan pengaruh nyata pada pengujian organoleptik (kesukaan) terhadap warna dan aroma.
- b. Penggunaan konsentrasi GDL yang semakin tinggi menyebabkan nilai pH, kadar air, dan sineresis cenderung semakin menurun, sedangkan nilai tekstur (*firmness*) cenderung semakin meningkat.
- c. Perlakuan terbaik yang dihitung dari luas area terbesar pada grafik *spider web* berdasarkan hasil pengujian organoleptik adalah *silken tofu* edamame dengan konsentrasi GDL 0,21% yang memiliki nilai pH 5,77; kadar air 92,57%; tekstur (*firmness*) 1,6864 N; sineresis hari ke 1, 4, 7 secara berturut-turut 1,24%; 1,82%; 2,27%; serta nilai organoleptik (kesukaan) terhadap rasa 4,93; warna 4,40; tekstur 5,51; dan aroma 4,48 yang dinilai dengan skala 1 hingga 7.

#### **5.2. Saran**

Perlu dilakukan penelitian lebih lanjut untuk mengetahui umur simpan dari produk *silken tofu* edamame yang dihasilkan.

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