

## **BAB VI**

### **KESIMPULAN DAN SARAN**

#### **6.1. Kesimpulan**

- 1.a. Proporsi pati kentang-daging berpengaruh nyata terhadap sifat fisikokimia (*gel quality*, *cooking yield*, *water holding capacity* dan kadar air) dari produk surimi ayam *broiler*.
- 1.b. Proporsi pati kentang-daging nyata meningkatkan *water holding capacity*, *cooking yield*, dan *gel quality* (*gel strength* dan *folding test*) serta menurunkan kadar air produk surimi ayam *broiler*.
2. Peningkatan proporsi pati kentang terhadap daging tidak berpengaruh nyata terhadap sifat organoleptik (elastisitas dan *firmness*) produk surimi ayam *broiler*.
3. Berdasarkan uji pembobotan, perlakuan yang memberikan sifat terbaik pada surimi ayam ini adalah perlakuan 8 : 92 % (PK4).

#### **6.2. Saran**

Perlu diteliti lebih lanjut tentang pengaruh penggunaan satu jenis bagian daging ayam *broiler* (bagian dada atau paha) dalam proses pengolahan surimi ayam *broiler* serta sifat mikrostruktur gel surimi yang dihasilkan.

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