BAB V
KESIMPULAN

5.1. Kesimpulan

1. Perbedaan proporsi susu *skim* dan IPK dalam *hard candy toffee* berpengaruh nyata terhadap fisikokimia dari *toffee*, yaitu kadar air, *chroma*, °*hue*, dan *hardness* (gram *force*), namun tidak berpengaruh terhadap *lightness* dan sifat organoleptik dari *toffee*.
2. Perbedaan proporsi susu *skim* dan IPK mempengaruhi stabilitas emulsi dalam *hard candy toffee*.
3. Penambahan proporsi susu *skim* yang semakin tinggi akan menyebabkan penurunan kadar air (1,66% - 0,55%) dan meningkatkan *chroma* (11,4-12,8), °*hue* mengarah merah kekuningan (46,5°-58,6°), dan *hardness* (6497 kg - 14543 kg) dan sebaliknya pada proporsi IPK yang semakin tinggi.
4. Perbedaan proporsi susu *skim* dan IPK tidak berpengaruh terhadap *lightness* (44,3-46,3) dan sifat organoleptik.
5. Perlakuan terbaik diambil berdasarkan stabilitas emulsi dan sifat organoleptik *toffee* adalah pada perlakuan P5 dengan proporsi susu *skim* 0,4% dan IPK 0,1%.

5.2. Saran

1. Perlu dilakukan penelitian lebih lanjut mengenai jenis asam amino yang terkandung dalam *toffee* untuk melihat pengaruhnya terhadap reaksi Maillard yang berpengaruh terhadap warna dari *hard candy toffee*.
2. Proses pemanasan sebaiknya dilakukan menggunakan kompor elektrik untuk menjaga agar panas yang dihasilkan rata dan tidak menyebabkan *toffee* terbakar.

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