

BAB V KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan proporsi tepung sorghum dan terigu dalam pembuatan *edible spoon* berpengaruh terhadap karakteristik fisikokimia yang meliputi kadar air, *water activity* (a_w), tekstur (daya patah), daya rehidrasi, dan warna.
2. Proporsi terigu yang semakin tinggi mengakibatkan peningkatan kadar air, peningkatan a_w , peningkatan daya patah, dan penurunan daya rehidrasi.
3. *Edible spoon* dengan perbedaan proporsi tepung sorghum dan terigu memiliki kadar air berkisar antara 7,34-9,62%, a_w berkisar antara 0,453-0,600, daya patah berkisar berkisar 33,681-89,852 N, daya rehidrasi berkisar antara 9,86-14,94%, warna dengan *lightness* berkisar antara 62,4-71,0; *redness* berkisar antara 8,5-12,8; *yellowness* berkisar antara 23,4-28,1; *chroma* berkisar antara 26,7-29,4; dan $^{\circ}hue$ berkisar antara 61,4-73,2 $^{\circ}$.
4. *Edible spoon* tidak menyebabkan perubahan rasa dari kuah bakso.

5.2. Saran

Perlu dilakukan penelitian lanjutan untuk mengetahui umur simpan *edible spoon*, wadah penyimpanan yang aman untuk lingkungan dan mampu memudahkan distribusi, serta pengembangan formulasi untuk menurunkan daya rehidrasi *edible spoon*.

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