

BAB V KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan proporsi bit dan pisang kepok putih memberikan pengaruh terhadap sifat fisikokimia velva bit pisang kepok putih yang meliputi pH, TPT, viskositas, laju leleh, dan warna, serta total fenol.
2. Peningkatan proporsi pisang kepok putih menyebabkan penurunan pH (5,79-5,07), laju leleh, dan total fenol (35,62 mg GAE/100 g – 14,29 mg GAE/100 g) sedangkan terdapat peningkatan TPT (9,68-11,70°Brix) dan viskositas (66,02-406,01 cP).
3. Hasil pengujian warna velva bit pisang kepok putih meliputi nilai *lightness* dengan kisaran nilai 27,40 – 37,125 ; a* dengan nilai 8,575 – 12,825 ; b* dengan nilai 0,350- 1,050 ; hue 8,587- 12,873° dan *chroma* 2,336- 4,679.
4. Perlakuan velva bit pisang kepok putih yang terbaik adalah proporsi bit pisang kepok putih sebesar 5:5 dengan nilai tingkat kesukaan warna 4,54 (suka), rasa 3,87 (agak suka), aroma 4,00 (agak suka), dan tekstur (*mouthfeel*) 4,65 (suka) dengan kadar serat pangan sebesar 0,28%.

5.2. Saran

Hasil organoleptik velva bit pisang kepok putih berada pada kisaran agak suka (rasa, aroma) hingga suka (warna, tekstur). Nilai tersebut kemungkinan disebabkan karena rasa dan aroma pisang kepok putih yang kurang kuat sehingga perlu dilakukan pengembangan formulasi untuk meningkatkan sifat organoleptik.

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