

BAB IV

PENUTUP

4.1. Kesimpulan

1. *Chitosan* mampu menyebabkan penurunan *degrees of deacetylation (DD)* yang dapat mempengaruhi aktivitas mikroba *Listeria monocytogenes* pada daging..
2. *Chitosan* mampu digunakan sebagai *edible film*.
3. Penambahan maksimum *chitosan* ialah 1%, apabila lebih dari 1% dimungkinkan timbul aroma udang pada daging.

4.2. Saran

Perlu diadakan penelitian mengenai penggunaan konsentrasi *chitosan* pada daging.

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