

BAB V KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Konsentrasi tepung beras (2%, 4%, 6%, 8%, dan 10%) berpengaruh nyata terhadap warna angkak biji durian. Semakin tinggi konsentrasi tepung beras nilai *lightness* mengalami penurunan dan nilai *redness*, *yellowness*, dan *chroma* mengalami kenaikan.

2. Konsentrasi tepung beras (2%, 4%, 6%, 8%, dan 10%) berpengaruh nyata terhadap kadar pigmen larut etanol dan pigmen larut air angkak biji durian dengan penambahan tepung beras 10% menghasilkan kadar pigmen tertinggi pada pigmen larut etanol sedangkan pigmen larut air pada angkak biji durian yang menghasilkan kadar pigmen tertinggi adalah dengan penambahan tepung beras 8% dan 10%. Kadar pigmen larut air angkak biji durian dengan penambahan tepung beras 10% pada pigmen kuning 10,609 AU/g; pigmen jingga 8,074 AU/g; dan pigmen merah 8,085 AU/g lebih tinggi dibandingkan kadar pigmen larut etanol dimana pigmen kuning 9,814 AU/g, pigmen jingga 3,065 AU/g, dan pigmen merah 4,134 AU/g.

3. Penambahan tepung beras berbagai konsentrasi mempengaruhi profil pigmen yang dihasilkan dimana jumlah spot yang nampak pada pigmen larut etanol adalah 15 spot sedangkan pigmen larut air adalah 5 spot.

5.2. Saran

1. Perlu diteliti lebih lanjut mengenai jumlah ose yang ditambahkan dalam pembuatan starter *Monascus purpureus* M9 pada media PDB sehingga jumlah koloni starter yang diharapkan yaitu 10^{-5} CFU/mL dapat terlampaui dengan harapan dapat meningkatkan produksi pigmen *Monascus purpureus* M9 ada angkak biji durian.

2. Perlu diteliti lebih lanjut mengenai karakteristik pigmen larut air yang jumlahnya lebih tinggi dibandingkan pigmen larut etanol serta karakteristik pigmen kuning pada angkak biji durian.

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