

## **BAB V KESIMPULAN**

### **5.1. Kesimpulan**

1. Perbedaan konsentrasi *puree* pisang Cavendish memberikan pengaruh nyata terhadap nilai pH dari *yogurt rice bran* (4,298-4,604), namun tidak memberikan pengaruh nyata terhadap total asam laktat *yogurt rice bran* (0,9161-1,0368%).
2. Perbedaan konsentrasi *puree* pisang Cavendish tidak memberikan pengaruh nyata terhadap sineresis hari ke-0 *yogurt rice bran* (0,821-1,528%) maupun hari ke-7 dari *yogurt rice bran* (0,584-1,154%).
3. Perbedaan konsentrasi *puree* pisang Cavendish memberikan pengaruh nyata pada kesukaan kenampakan dan *mouthfeel* tetapi tidak memberikan pengaruh nyata pada kesukaan rasa dari *yogurt rice bran*. Kesukaan kenampakan *yogurt rice bran* berkisar antara 3,50-5,80 (agak tidak suka-agak suka), rasa 4,65-5,25 (netral-agak suka) *mouthfeel* 3,33-6,05 (agak tidak suka-suka)

### **5.2. Saran**

Perbedaan konsentrasi *puree* pisang Cavendish dapat mempengaruhi umur simpan *yogurt rice bran* sehingga perlu dilakukan penelitian lebih lanjut terhadap pengaruh penyimpanan pada sifat fisikokimia dan organoleptik. Berdasarkan sifat fisikokimia dan organoleptik *yogurt rice bran* perbedaan konsentrasi *puree* pisang Cavendish yang direkomendasikan untuk penelitian adalah 5%.

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