

BAB V

KESIMPULAN

5.1. Kesimpulan

1. Perbedaan konsentrasi HPMC mempengaruhi kadar air, volume spesifik dan tekstur (*hardness*, *cohesiveness* dan *springiness*) roti tawar angkak biji durian-bekatul. Semakin tinggi konsentrasi HPMC maka semakin tinggi kadar air, semakin tinggi volume spesifik, semakin rendah *hardness*, semakin tinggi *cohesiveness* dan semakin tinggi *springiness*.
2. Perbedaan konsentrasi HPMC mempengaruhi tingkat kesukaan terhadap kemudahan digigit, kelembutan dan *moistness*. Semakin tinggi konsentrasi HPMC maka semakin tinggi tingkat kesukaan kemudahan digigit, kelembutan dan *moistness*.
3. Perlakuan terbaik berdasarkan uji organoleptik dengan metode *spider web* adalah penambahan 2,5% HPMC.

5.2. Saran

1. Perlu diteliti lebih lanjut mengenai kombinasi HPMC dengan hidrokoloid lain seperti xanthan gum dan guar gum untuk menurunkan *hardness* roti tawar angkak biji durian-bekatul.
2. Perlu adanya pengujian lebih lanjut secara *in vivo* terkait efek fungsional roti tawar angkak biji durian-bekatul dengan sifat fisikokimia dan sensoris yang lebih baik.

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