BAB V
KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan konsentrasi *bee pollen* berpengaruh nyata terhadap kadar air, volume spesifik, tekstur (*hardness, cohesiveness, springiness*), warna (*lightness, redness, yellowness, chroma, hue*), dan skor kesukaan terhadap warna, aroma, rasa, dan penerimaan keseluruhan.
2. Peningkatan konsentrasi *bee pollen* meningkatkan kadar air, *redness, yellowness,* dan *chroma* roti tawar angkak biji durian-bekatul.
3. Peningkatan konsentrasi *bee pollen* dari 0% ke 0,150% meningkatkan volume spesifik, *cohesiveness,* dan *springiness*, serta menurunkan *hardness.*
4. Peningkatan konsentrasi *bee pollen* dari 0,225% ke 0,375% menurunkan volume spesifik, *cohesiveness,* dan *springiness*, serta meningkatkan *hardness.*
5. Peningkatan konsentrasi *bee pollen* menurunkan skor kesukaan terhadap warna dan meningkatkan skor kesukaan terhadap aroma, rasa, dan penerimaan keseluruhan.
6. Berdasarkan uji *spider-web*, perlakuan terbaik terdapat pada roti tawar angkak biji durian-bekatul dengan konsentrasi *bee pollen* sebesar 0,375%.

5.2. Saran

1. Perlu adanya perbaikan volume spesifik dan tekstur menggunakan kombinasi *bee pollen* dengan hidrokoloid seperti HPMC dan Na-CMC.
2. Perlu adanya pengujian lebih lanjut mengenai aktivitas antioksidan dan total fenol yang ada di dalam roti tawar angkak biji durian-bekatul pada berbagai konsentrasi *bee pollen.*
3. Perlu adanya pengujian *in vivo* terkait efek fungsional bekatul, angkak biji durian dan *bee pollen* yang terdapat dalam roti tawar angkak biji durian-bekatul.

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