

BAB V
KESIMPULAN DAN SARAN

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V.1. Berdasarkan dari hasil percobaan, maka dapat disimpulkan:

1. Yield pectin meningkat seiring dengan kenaikan kecepatan pengadukan dan besarnya perbandingan feed kulit jeruk:pelarut.
2. Semua kulit jeruk termasuk kedalam golongan high metoksil pektin. Kadar metoksil Jeruk manis> Jeruk Lokam> Jeruk Shantang> Jeruk Nipis
3. Kadar abu pectin dari berbagai macam kulit jeruk memenuhi standar mutu kering pectin.
4. Kekuatan pembentukan gel pectin dari perbandingan pelarut dengan zat terlarut yang menghasilkan pectin maksimum dan minimum pada Jeruk manis> Jeruk Lokam> Jeruk Shantang> Jeruk Nipis

V.2. Saran

Perlu diadakan penelitian lebih lanjut untuk menghindari pencoklatan non enzimatis pada pectin dengan menggunakan bleaching agent.

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