

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan konsentrasi sari buah naga merah berpengaruh nyata terhadap WHC, viskositas, dan tingkat kesukaan sensoris (warna, konsistensi, dan rasa) yoghurt angkak biji durian.
2. Perbedaan konsentrasi sari buah naga merah tidak berpengaruh nyata terhadap tingkat kesukaan aroma yoghurt angkak biji durian.
3. Yoghurt angkak biji durian dengan penambahan sari buah naga merah 5% merupakan perlakuan terbaik berdasarkan tingkat kesukaan panelis terhadap sensoris yoghurt angkak biji durian.

5.2. Saran

1. Perlu dilakukan pengujian lebih lanjut terhadap WHC dan viskositas yoghurt angkak biji durian sari buah naga merah selama masa penyimpanan untuk mengetahui umur simpan yoghurt angkak biji durian sari buah naga merah.
2. Perlu dilakukan penelitian lebih lanjut terhadap kandungan antioksidan yoghurt angkak biji durian sari buah naga merah untuk lebih mengetahui sifat fungsionalnya.

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