

## V. KESIMPULAN DAN SARAN

### 5.1. Kesimpulan

1. Hidrolisis dengan metode pemanasan kering dalam kondisi sedikit asam menggunakan 1,6 ml HCl 1N (SP 1) dapat mengecilkan ukuran partikel pati hingga 9,698  $\mu\text{m}$ , sedangkan penggunaan 2,0 ml HCl 1N (SP 2) menghasilkan ukuran partikel 179,27  $\mu\text{m}$ .
2. Ukuran partikel SP 2 lebih besar daripada partikel pati *native* karena partikel pati mengalami agregasi selama hidrolisis.
3. Peningkatan jumlah HCl yang digunakan selama hidrolisis dengan metode pemanasan kering dalam kondisi sedikit asam menyebabkan penurunan kristalinitas pada pati
4. Perbedaan jenis pengemulsi tidak berpengaruh nyata terhadap *creaming index* dari susu kacang mete hari ke 1 dan 4, tetapi perbedaan konsentrasi pengemulsi yang tersarang pada jenis pengemulsi menunjukkan pengaruh nyata terhadap *creaming index* dari susu kacang mete hari ke 1 dan 4.
5. Perbedaan jenis pengemulsi tidak berpengaruh nyata terhadap viskositas dari susu kacang mete, tetapi perbedaan konsentrasi pengemulsi yang tersarang pada jenis pengemulsi menunjukkan pengaruh nyata terhadap viskositas dari susu kacang mete.

### 5.2. Saran

Ukuran partikel pati jagung yang dihasilkan pada penelitian ini masih belum berukuran nanometer sehingga perlu untuk dilakukan penelitian lebih lanjut mengenai bagaimana cara untuk menghasilkan partikel jagung yang berukuran nano dan dengan *yield* yang lebih besar. Konsentrasi asam, yang digunakan harus diperhatikan supaya tidak menyebabkan penurunan *yield* partikel pati.

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