

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan bahan aktif ekstrak kubis merah dan tepung cangkang telur ayam pada *smart edible packaging* memberikan pengaruh nyata terhadap aktivitas antioksidan, laju transmisi uap air/WVTR, kuat tarik, dan persen pemanjangan.
2. Penambahan tepung cangkang telur ayam tidak memberikan pengaruh terhadap kadar total fenol dan total antosianin *smart edible packaging*.
3. Penambahan bahan aktif ekstrak kubis merah dan tepung cangkang telur ayam pada *smart edible packaging* meningkatkan aktivitas antioksidan sebesar 15,62-60,91 %RSA, WVTR sebesar 172,7656-198,9684 g/m²/24 jam, kuat tarik sebesar 2,8775-12,5625 N/mm², dan persen pemanjangan sebesar 1,44-8,97%.
4. Penambahan bahan aktif ekstrak kubis merah dan tepung cangkang telur ayam pada *smart edible packaging* menghasilkan total fenol sebesar 398,2273-560,9545 mg GAE/100 g sampel dan total antosianin sebesar 14,3276-20,6899 mg cy-3-glu-eq/100 g sampel.
5. Terjadi perubahan warna *smart edible packaging* (ungu kebiruan menjadi ungu muda), warna daging ayam (putih menjadi cokelat), aroma daging ayam (segar menjadi tidak sedap), dan peningkatan pH daging ayam (5,91-6,95) selama 3 hari penyimpanan.

5.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai bahan tambahan yang sesuai untuk meningkatkan ketahanan *smart edible packaging* terhadap uap air sehingga *smart edible packaging* diharapkan dapat diaplikasikan pada produk pangan dengan kadar air yang tinggi.

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