

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan ekstrak bunga rosella dan tepung cangkang telur pada *smart edible film* memberikan pengaruh nyata terhadap total fenol, total antosianin, aktivitas antioksidan, kuat tarik, persen pemanjangan, dan laju transmisi uap air (WVTR).
2. Penambahan ekstrak bunga rosella dan tepung cangkang telur pada *smart edible film* menghasilkan total fenol 367,9814-526,0559 mg GAE/100 g sampel, total antosianin 1,9872-4,2457 mg cy-3-glu-eq/100 g sampel, aktivitas antioksidan 40,5488-96,2946%, WVTR 96,2412-149,6401g/m²/24 jam, kuat tarik 1,4020-3,0243N/mm², dan persen pemanjangan 2,242-94,7725%.
3. *Smart edible film* dengan penambahan ekstrak bunga rosella dan tepung cangkang telur mengalami perubahan intensitas warna serta mampu menjaga kualitas daging ayam kukus dengan mencegah perubahan kualitas daging ayam kukus selama tiga hari penyimpanan.

5.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai penambahan bahan yang dapat meningkatkan ketahanan *smart edible film* terhadap produk pangan yang memiliki kadar air tinggi sehingga tidak mudah sobek.

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