V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan bahan aktif ekstrak bunga telang dan tepung cangkang telur 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 tidak memberikan pengaruh terhadap kadar total fenol dan antosianin.
3. Penambahan bahan aktif ekstrak bunga telang dan tepung cangkang telur pada *smart edible packaging* meningkatkan aktivitas antioksidan (15,09-57,86%), laju transmisi uap air (175,50-211,97 g/m^2/24 jam), dan persen pemanjangan (2,24-67,28%).
4. Penambahan bahan aktif ekstrak bunga telang dan tepung cangkang telur pada *smart edible packaging* menurunkan nilai kuat tarik (13,02 – 1,27 N/mm^2)
5. *Smart edible packaging* mampu menjadi indikator penurunan kualitas daging ayam selama penyimpanan karena terjadi perubahan warna *smart edible packaging* dari biru keunguan menjadi biru kehijauan
6. Penambahan bahan aktif ekstrak bunga telang dan tepung cangkang telur pada *smart edible packaging* mampu mempertahankan daging ayam selama penyimpanan, dilihat dari intensitas warna coklat daging ayam, aroma tidak sedap, dan pH daging ayam yang lebih rendah dibanging perlakuan kontrol (T dan TC)

5.2. Saran

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

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