

## **V. KESIMPULAN DAN SARAN**

### **5.1. Kesimpulan**

1. Penambahan sari wortel dengan berbagai tingkat konsentrasi yang berbeda memberikan pengaruh nyata terhadap nilai pH, total asam laktat, dan total BAL pada yoghurt angkak biji durian.
2. Penambahan sari wortel dengan konsentrasi 20% memiliki nilai total asam laktat dan total BAL paling tinggi (1,09% dan 20,0747 log CFU/mL) bila dibandingkan dengan perlakuan lainnya.
3. Penambahan sari wortel dengan konsentrasi 10%, 15%, dan 20% memiliki nilai pH setelah fermentasi berturut-turut 4,214; 4,192; 4,190 dan pH setelah penyimpanan  $\pm$ 18 jam berturut-turut 4,205; 4,205; 4,198.

### **5.2. Saran**

1. Perlu dilakukan pengujian karakteristik fisik yoghurt angkak biji durian sari wortel untuk mengetahui karakteristik fisik yang dihasilkan.
2. Perlu dilakukan pengujian pH, total asam laktat, dan total BAL yoghurt angkak biji durian sari wortel dengan masa penyimpanan sehingga mengetahui kualitas yoghurt selama masa penyimpanan
3. Perlu dilakukan pengujian organoleptik yoghurt angkak biji durian sari wortel..

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