

BAB IV KESIMPULAN DAN SARAN

4.1 Kesimpulan

1. Kelopak Bunga Rosella (*Hibiscus sabdariffa L*) dapat digunakan pada pembuatan manisan berserat
2. Serat pangan yang tidak larut dalam air pada manisan kering kelopak bunga rosella dapat mencegah gangguan pencernaan pada manusia.
3. Penggunaan pemanis baik sukrosa maupun madu akan menyebabkan ketidakstabilan pigmen antosianin pada rosella.

4.2 Saran

1. Perlu dilakukan penelitian tentang sifat organoleptik manisan kering bunga rosella (*Hibiscus sabdariffa L*).
2. Perlu dilakukan penelitian mengenai jumlah serat yang terkandung dalam manisan kering kelopak bunga rosella (*Hibiscus sabdariffa L*).
3. Perlu dilakukan penelitian mengenai bagaimana cara menstabilkan pigmen antosianin pada rosella dalam pembuatan manisan kering rosella.

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