

## **BAB VI**

### **KESIMPULAN DAN SARAN**

#### **6.1. Kesimpulan**

- Perbedaan konsentrasi ekstrak kelopak bunga rosela berpengaruh nyata terhadap sifat fisikokimia dan organoleptik es krim.
- Semakin besar konsentrasi ekstrak kelopak bunga rosela yang ditambahkan, maka es krim yang dihasilkan memiliki nilai pH, persentase *overrun* semakin rendah, laju pelelehan semakin lambat, nilai organoleptik warna semakin disukai, nilai organoleptik rasa dan *mouthfeel* semakin kurang disukai.

#### **6.2. Saran**

- Peningkatan ekstrak kelopak bunga rosela menyebabkan penurunan *overrun* es krim dan rasa es krim yang terlalu asam. Perlu dilakukan reformulasi atau formulasi ulang komponen es krim untuk mengatasi hal tersebut.

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