

## **BAB VI**

### **KESIMPULAN DAN SARAN**

#### **6.1. Kesimpulan**

1. Peningkatan konsentrasi gum xanthan menyebabkan penurunan kadar air, *redness*, *yellowness*, *chroma*, dan tingkat kesukaan panelis terhadap *moistness*, tetapi *lightness*, *hue*, dan kesukaan terhadap kelembutan *cake* meningkat. Nilai volume spesifik, *springiness*, *cohesiveness*, dan tingkat kesukaan panelis terhadap kemudahan digigit pada konsentrasi gum xanthan 0,1%-0,3% meningkat lalu menurun seiring pertambahan konsentrasi gum xanthan, sedangkan nilai *hardness* meningkat sampai konsentrasi 0,3% kemudian menurun dengan semakin banyaknya gum xanthan.
2. Konsentrasi gum xanthan dalam *cake* beras rendah lemak dengan pengurangan 50% telur yang direkomendasikan adalah 0,2%.

#### **6.2. Saran**

Perlu dikaji lebih dalam mengenai pengaruh penggunaan gum xanthan yang dikombinasikan dengan hidrokoloid lain yang dapat membantu pembentukan *foam* agar dihasilkan *cake* beras rendah lemak dengan pengurangan 50% telur yang ditambahkan gum xanthan sebesar 0,2%, yang memiliki tingkat pengembangan yang lebih baik.

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