

BAB VI

KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Perbedaan perlakuan pasteurisasi mempengaruhi total bakteri dan nilai *greenness* tetapi tidak mempengaruhi pH, Derajat keasaman, nilai *lightness* dan *yellowness* susu kambing.
2. Perbedaan lama penyimpanan mempengaruhi pH, total bakteri, nilai *lightness* dan *yellowness* tetapi tidak mempengaruhi Derajat keasaman dan nilai *greenness* susu kambing.
3. Lama penyimpanan susu kambing tanpa pasteurisasi pada suhu rendah sampai dengan hari ke-12 masih memenuhi standar mutu pH (6,34), Derajat keasaman (7,08) dan total bakteri (4,3838 log CFU/ml).
4. Lama penyimpanan susu kambing pasteurisasi pada suhu rendah sampai dengan hari ke-12 masih memenuhi standar mutu pH (6,40), Derajat keasaman (7,28) dan total bakteri (3,8749 log CFU/ml).

6.2. Saran

1. Dalam penelitian ini belum dilakukan uji organoleptik terhadap susu kambing tanpa pasteurisasi maupun susu kambing pasteurisasi. Untuk itu perlu dilakukan uji organoleptik untuk mengetahui penerimaan konsumen terhadap susu kambing tanpa pasteurisasi maupun susu kambing pasteurisasi.
2. Perlu dilakukan penelitian lebih lanjut terhadap sifat fisikokimia dan mikrobiologis susu kambing Peranakan Etawa (PE).

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