

## BAB VI KESIMPULAN DAN SARAN

### 6.1. Kesimpulan

1. *Peak viscosity* beras organik putih varietas Jasmine mengalami kenaikan selama penyimpanan. *Peak viscosity* beras merah varietas Saodah dan beras hitam varietas Jawa mengalami fluktuasi selama enam bulan penyimpanan.
2. *Trough viscosity* beras organik putih varietas Jasmine dan beras organik merah varietas Saodah mengalami kenaikan selama penyimpanan sedangkan beras organik hitam varietas Jawa mengalami fluktuasi selama enam bulan penyimpanan.
3. *Breakdown viscosity* beras organik putih varietas Jasmine dan beras merah varietas Saodah mengalami fluktuasi selama penyimpanan. *Breakdown viscosity* beras hitam varietas Jawa mengalami penurunan hingga bulan keenam.
6. *Setback viscosity* beras organik putih varietas Jasmine mengalami kenaikan pada bulan kedua kemudian mengalami penurunan sampai bulan keenam sedangkan *setback viscosity* beras organik merah varietas Saodah mengalami kenaikan hingga bulan keenam dan hitam varietas Jawa mengalami fluktuasi selama enam bulan penyimpanan.
7. *Final viscosity* beras organik putih varietas Jasmine mengalami kenaikan hingga bulan keenam. *Final viscosity* beras organik merah varietas Saodah dan beras hitam varietas Jawa mengalami fluktuasi selama penyimpanan.
8. *Peak time* beras organik putih varietas Jasmine mengalami penurunan sampai bulan keenam, beras merah varietas Saodah mengalami fluktuasi selama enam bulan penyimpanan dan beras organik hitam

varietas Jawa mengalami penurunan hingga bulan keenam.

9. *Pasting temperature* beras organik putih varietas Jasmine dan beras organik hitam varietas Jawa mengalami penurunan hingga bulan keenam, sedangkan beras merah varietas Saodah mengalami fluktuasi.

## **6.2. Saran**

1. Penelitian lebih lanjut mengenai variasi metode penyimpanan dan kondisi lingkungan yang mampu menghambat perubahan profil gelatinisasi pati beras organik yang disimpan dalam kemasan plastik polipropilen selama enam bulan penyimpanan.
2. Penelitian lebih lanjut mengenai proporsi senyawa derivatif pati beras organik putih, merah, dan hitam dalam kemasan plastik polipropilen selama enam bulan penyimpanan.

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