

BAB VI KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Konsentrasi susu skim berpengaruh terhadap pH dan total Bakteri Asam Laktat (BAL) *corngurt* sinbiotik, akan tetapi tidak berpengaruh terhadap total asam laktat *corngurt* sinbiotik.
2. Konsentrasi starter berpengaruh terhadap pH, total asam laktat, dan total BAL *corngurt* sinbiotik.
3. Interaksi antara konsentrasi susu skim dan starter berpengaruh terhadap total BAL *corngurt* sinbiotik, akan tetapi tidak berpengaruh terhadap pH dan total asam laktat *corngurt* sinbiotik.
4. Semakin tinggi konsentrasi susu skim dan starter yang ditambahkan, pH *corngurt* sinbiotik semakin tinggi, sedangkan total asam laktat dan total BAL *corngurt* sinbiotik semakin rendah.
5. Perlakuan S₁T₁ (konsentrasi susu skim 5% dan starter 7%) merupakan perlakuan terbaik dengan pH 4,401, total asam laktat 0,88%, dan total BAL 14,2269 log CFU/mL.

6.2. Saran

Corngurt sinbiotik yang dibuat dengan proporsi ekstrak jagung manis dan susu UHT *full cream* yang seimbang disertai penambahan susu skim bubuk sudah memenuhi SNI (Standar Nasional Indonesia) yogurt dari segi pH, total asam laktat, dan total BAL. Oleh karena itu, perlu dilakukan penelitian lebih lanjut mengenai *corngurt* sinbiotik dengan proporsi ekstrak jagung manis yang lebih besar daripada proporsi susu *Ultra High Temperature* (UHT) *full cream* sehingga dapat menurunkan biaya produksi.

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