

BAB VI

KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Konsentrasi susu skim berpengaruh terhadap tingkat sineresis, pH, total asam laktat, dan total BAL *cornhurt* sinbiotik. Semakin tinggi konsentrasi susu skim yang ditambahkan, tingkat sineresis, total asam laktat, dan total BAL *cornhurt* sinbiotik semakin rendah, sedangkan pH *cornhurt* sinbiotik semakin tinggi.
2. Lama penyimpanan berpengaruh terhadap tingkat sineresis, pH, total asam laktat, dan total BAL *cornhurt* sinbiotik. Semakin lama *cornhurt* sinbiotik disimpan, tingkat sineresis, dan total asam laktat *cornhurt* sinbiotik semakin tinggi, sedangkan pH dan total BAL semakin rendah.
3. Interaksi konsentrasi susu skim dan lama penyimpanan berpengaruh terhadap tingkat sineresis dan total asam laktat *cornhurt* sinbiotik.

6.2. Saran

Berdasarkan parameter yang diuji pada *cornhurt* sinbiotik yang disimpan selama 14 hari pada suhu $5^{\circ}\text{C}\pm 2^{\circ}\text{C}$ masih memenuhi syarat SNI sehingga perlu dilakukan uji lama penyimpanan lebih dari 14 hari untuk menentukan masa kadaluarsa.

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