

## BAB V KESIMPULAN DAN SARAN

### 5.1. Kesimpulan

1. Penambahan konsentrasi kalsium laktat berpengaruh nyata terhadap sifat fisikokimia *rice paper* yang meliputi kadar air, daya rehidrasi dan  $\alpha_w$ .
2. Penambahan konsentrasi kalsium laktat dalam pembuatan *rice paper* menurunkan kadar air (12,06%-13,63%),  $\alpha_w$  (0,69-0,75) dan meningkatkan daya rehidrasi (128,32%-223,38%).
3. Perlakuan Ca-laktat 2,5% (<sup>b</sup>/<sub>b</sub>) paling tepat untuk mendapatkan *rice paper* yang baik dengan nilai  $\alpha_w$  terendah 0,69, kadar air 12,63%, daya rehidrasi 186,22%

### 5.2. Saran

- Produk *rice paper* dengan penambahan kalsium laktat memiliki karakteristik yang kaku dan masih kurang elastis, sehingga perlu dilakukan bahan tambahan lain seperti *plastizicer* untuk mengurangi kerapuhan dan meningkatkan fleksibilitas *rice paper*. Selain itu perlu dilakukan pengujian-pengujian lain berkaitan dengan karakteristik dan daya terima konsumen terhadap produk *rice paper*.
- Penambahan kalsium laktat pada produk berbasis beras seperti *rice paper* ini dapat digunakan sebagai alternatif fortifikasi kalsium pada beras akan tetapi perlu dilakukan penelitian lebih lanjut.

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