BAB VI
KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Variasi konsentrasi Monosodium Glutamat (MSG) sebagai sumber nitrogen pada media biji durian petruk berpengaruh nyata terhadap pertumbuhan dan produksi pigmen oleh *Monascus* sp. KJR2.
2. Penambahan Monosodium Glutamat (MSG) sebesar 1,5% ke dalam media biji durian Petruk menghasilkan total kapang *Monascus sp.* KJR 2 paling tinggi (6,1139 Log (CFU/g)).
3. Penambahan Monosodium Glutamat (MSG) sebesar 1,5% ke dalam media biji durian Petruk menghasilkan kadar pigmen larut air yang paling tinggi, baik pigmen kuning (13,8150 AU/g), oranye (8,5000 AU/g) maupun merah (8,1000 AU/g).
4. Penambahan Monosodium Glutamat (MSG) sebesar 1,5% ke dalam media biji durian Petruk menghasilkan kadar pigmen larut etanol yang paling tinggi, baik pigmen kuning (5,7000 AU/g), oranye (3,0450 AU/g) maupun merah (2,8650 AU/g).

6.1. Saran

1. Diperlukan penelitian lebih lanjut mengenai aplikasi angkak dengan media biji durian varietas Petruk dalam penggunaannya dalam bahan pangan.

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