

## **BAB VI**

### **KESIMPULAN DAN SARAN**

#### **6.1. Kesimpulan**

1. Tidak ada pengaruh interaksi ( $\alpha=5\%$ ) antara proporsi ekstrak murbei hitam dan susu UHT serta lama penyimpanan pada semua parameter.
- 2.a. Proporsi ekstrak murbei hitam dan susu UHT berpengaruh nyata ( $\alpha=5\%$ ) terhadap kadar antosianin, pH, *redness*, *lightness*, dan *yellowness* yogurt murbei hitam.
- 2.b. Semakin besar proporsi ekstrak murbei hitam maka kadar antosianin makin tinggi, pH makin rendah, *redness* makin tinggi, *lightness* makin rendah, dan *yellowness* makin rendah.
- 3.a. Lama penyimpanan berpengaruh nyata ( $\alpha=5\%$ ) terhadap pH, *redness*, *lightness*, dan *yellowness* yogurt murbei hitam.
- 3.b. Semakin lama disimpan maka pH makin rendah, *redness* makin turun, *lightness* makin tinggi, dan *yellowness* makin tinggi.

#### **6.2. Saran**

1. Perlu dilakukan pengujian kadar dan fraksinasi flavonoid dan total fenol baik pada ekstrak murbei maupun yogurt dengan spektrofotometer dan kromatografi.
2. Perlu dilakukan pengujian warna yang lebih teliti dengan *chromameter*.

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