

## BAB V KESIMPULAN DAN SARAN

### 5.1. Kesimpulan

1. Perbedaan proporsi terigu dan maizena berpengaruh nyata terhadap kadar air, volume spesifik, tekstur (*hardness*, *cohesiveness*, *gumminess*, dan *springiness*), serta organoleptik (kelembutan, keseragaman pori, dan *moistnes*) *creamcheese cake*, serta tidak berpengaruh nyata terhadap organoleptik warna dan rasa.
2. Peningkatan proporsi maizena mempengaruhi warna *crumb creamcheese cake*. Nilai °hue *creamcheese cake* berkisar antara 85,3-86,4°, kisaran tersebut masuk dalam warna *yellow red* (YR).
3. Perlakuan terbaik berdasarkan *spider web* terhadap hasil organoleptik serta volume spesifik adalah *creamcheese cake* dengan proporsi terigu dan maizena 50%:50% yang memiliki kadar air 43,57%wb, volume spesifik 1,5769 cm<sup>3</sup>/g, *hardness* 2010,249 g, *cohesiveness* 0,455, *gumminess* 895,971 g, *springiness* 0,504, serta tingkat kesukaan panelis dari parameter warna 6,66, keseragaman pori 6,88, kelembutan 7,20, *moistness* 7,11, dan rasa 6,85.

### 5.2. Saran

1. Perlu dilakukan penelitian lebih lanjut tentang masa simpan *creamcheese cake*.
2. Perlu dilakukan penelitian lebih lanjut cara menghambat *stalling* pada *cake*.

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