

BAB VI KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Perbandingan sukrosa dan sorbitol memberikan pengaruh nyata terhadap sifat fisikokimia (kadar air, kadar gula reduksi, *hardness*, *chewiness*, *adhesiveness*, *lightness*, *redness*, dan *yellowness*) dan organoleptik (tekstur dan rasa) namun tidak memberikan pengaruh nyata pada organoleptik terhadap warna permen lunak bit merah.
2. Permen lunak bit merah dengan perlakuan terbaik adalah permen lunak bit merah dengan perbandingan sukrosa dan sorbitol = 55:45 %b/b (S₃) yang memiliki kadar air 5,97%; kadar gula reduksi 19,44%; *hardness* 413,33 gram.sec; *chewiness* 66,17; *adhesiveness* -1413,63 gram.sec; *lightness* 28,63; *redness* 3,85; dan *yellowness* 4,60. Secara organoleptik tingkat kesukaan panelis terhadap warna menunjukkan bahwa S₃ memperoleh nilai rata-rata 5,13 (agak suka), kesukaan rasa diperoleh nilai rata-rata 4,91 (netral menuju suka) dan kesukaan tekstur diperoleh nilai rata-rata 4,55 (netral).

6.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai interaksi antara pigmen merah pada permen dengan komponen dalam permen untuk melihat tingkat stabilitasnya.

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