

## BAB V KESIMPULAN DAN SARAN

### 5.1. Kesimpulan

1. Penambahan bubuk kulit buah naga merah dengan konsentrasi yang berbeda pada *coffee husk leather* memberikan pengaruh terhadap nilai pH, kadar air,  $a_w$ , warna, dan tekstur (*gumminess*).
2. Semakin banyak bubuk kulit buah naga merah yang ditambahkan, nilai kadar air dan  $a_w$  semakin menurun, sedangkan nilai pH dan tekstur (*gumminess*) semakin meningkat. Warna *coffee husk leather* yang dihasilkan adalah ungu merah hingga merah. Semakin tinggi konsentrasi bubuk kulit buah naga merah yang ditambahkan, maka nilai *lightness*, *redness*, dan *yellowness* semakin tinggi.
3. Penambahan bubuk kulit buah naga merah dengan berbagai konsentrasi yang berbeda memberikan pengaruh pada pengujian organoleptik terhadap rasa, tekstur dan rasa *coffee husk leather* yang dihasilkan.
4. Perlakuan terbaik *coffee husk leather* yang dipilih adalah penambahan bubuk kulit buah naga merah dengan konsentrasi 20%. Pada penambahan bubuk kulit buah naga merah dengan konsentrasi 20%, dihasilkan rasa, tekstur, dan warna yang disukai oleh panelis dibandingkan perlakuan lainnya.

### 5.2. Saran

Perlu dilakukan uji lanjutan untuk memberikan hasil tekstur *leather* yang disukai oleh panelis/konsumen dengan melakukan pencampuran bahan baku dengan bahan yang lain.

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