

## **BAB V**

### **KESIMPULAN**

#### **5.1. Kesimpulan**

1. Perbedaan proporsi lesitin dan IPK dalam *toffee* berpengaruh nyata terhadap fisikokimia dari *toffee*, yaitu kadar air (%), *chroma*, dan *hardness* (gram *force*), namun tidak berpengaruh terhadap *hue*, *lightness* dan sifat organoleptik dari *toffee*.
2. Perbedaan proporsi lesitin dan IPK mempengaruhi stabilitas emulsi *toffee*.
3. Proporsi IPK yang semakin tinggi menyebabkan peningkatan kadar air (0,87% - 2,18%) dan menurunkan *chroma* (13,5- 8,24), dan *hardness* (13407 gf - 7196 gf) dan sebaliknya.
4. Perlakuan terbaik diambil berdasarkan sifat organoleptik *toffee* adalah pada perlakuan P5 dengan proporsi lesitin 0,2% dan IPK 0,5%.

#### **5.2. Saran**

1. Proses pemanasan perlu dilakukan menggunakan kompor dengan api yang seragam atau mempertimbangkan penggunaan kompor elektrik untuk menjaga agar panas yang dihasilkan merata.
2. Perlu dilakukan penelitian terkait dengan umur simpan *toffee* pada perlakuan lesitin 0,2% dan IPK 0,5%.

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