

BAB 5

KESIMPULAN DAN SARAN

5.1 Kesimpulan

1. Nilai aktivitas antioksidan yang dinyatakan dengan IC_{50} pada buah mangga, jus mangga hasil olahan sendiri, dan jus mangga merek A berturut-turut adalah 27,48 mg/mL, 67,59 mg/mL, dan 143,82 mg/mL.
2. Sampel jus mangga merek A memiliki aktivitas antioksidan yang lebih kecil dibandingkan dengan jus mangga hasil olahan sendiri dan buah mangga segar.

5.2 Saran

Dilakukan penelitian lebih lanjut mengenai pengaruh *whipped cream* terhadap aktivitas antioksidan jus mangga.

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