

BAB V KESIMPULAN DAN SARAN

5.1. Kesimpulan

- a. Peningkatan konsentrasi CMC menyebabkan adanya penurunan kadar air, peningkatan volume spesifik, penurunan *hardness*, peningkatan *springiness*, dan peningkatan *cohesiveness* roti tawar bekatul.
- b. Berdasarkan pengujian organoleptik kesukaan, peningkatan konsentrasi CMC menyebabkan adanya peningkatan kesukaan kemudahan digigit, peningkatan kesukaan kelembutan dan peningkatan kesukaan *moistness*.
- c. Berdasarkan pengujian organoleptik kesukaan (kemudahan digigit, kelembutan, dan *moistness*), perlakuan yang paling disukai panelis adalah roti tawar bekatul dengan penambahan CMC sebanyak 2%.

5.2. Saran

Roti tawar bekatul dengan penambahan CMC sebanyak 2% memiliki nilai organoleptik yang agak disukai panelis maka diharapkan adanya penelitian lebih lanjut tentang perbedaan waktu *mixing* dan *proofing* karena waktu *mixing* dan *proofing* merupakan titik kritis yang dapat mempengaruhi kualitas roti tawar.

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