

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

- a. Penambahan kalsium laktat yang semakin banyak meningkatkan total padatan dan viskositas namun menurunkan pH dan kestabilan koloid.
- b. Penambahan kalsium karbonat yang semakin banyak akan meningkatkan total padatan, pH serta viskositas namun menurunkan kestabilan koloid.
- c. Hasil pengujian warna susu jagung manis-kacang hijau berada pada rentang nilai *lightness* antara 47,93-56,23; *chroma* antara 5,83-8,15; dan *hue* antara 100,26°-114,08°.
- d. Berdasarkan pengujian organoleptik (kesukaan warna, rasa, dan kekentalan), perlakuan terbaik adalah susu jagung manis-kacang hijau dengan penambahan kalsium karbonat sebanyak 1,2% dengan total padatan 8,30%, pH 8,480, kadar kalsium 76,50 mg/100 ml, viskositas 20,81 cP, dan kestabilan koloid 87,18%.

5.2. Saran

Susu jagung manis-kacang hijau yang dihasilkan dari hasil pengujian organoleptik berada pada kisaran netral-agak suka sehingga perlu dilakukan penelitian lebih lanjut pada formulasi untuk mendapatkan susu jagung manis-kacang hijau yang lebih disukai.

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