

BAB V KESIMPULAN DAN SARAN

5.1 Kesimpulan

1. Semakin banyak penambahan karagenan maka semakin menurun kadar air dan *hardness* donat bekatul.
2. Semakin banyak penambahan karagenan maka semakin meningkat *cohesiveness*, dan *springiness* donat bekatul.
3. Volume spesifik, kesukaan keseragaman pori, kesukaan kemudahan digigit, kesukaan kelembutan, dan kesukaan *moistness* donat bekatul semakin meningkat hanya sampai dengan penambahan karagenan sebanyak 2,0%.
4. Perlakuan terbaik berdasarkan hasil uji organoleptik adalah donat bekatul dengan penambahan karagenan sebesar 2,0%. Donat bekatul perlakuan terbaik memiliki nilai kesukaan keseragaman pori 4,93 (netral-agak suka), kesukaan kemudahan digigit 4,96 (netral-agak suka), kesukaan kelembutan 4,93 (netral-agak suka) dan kesukaan *moistness* 4,88 (netral-agak suka).
5. Donat bekatul dengan penambahan karagenan 2,0% memiliki kadar abu sebesar 1,23% bb, kadar protein sebesar 5,26% bb, kadar lemak 28,82% bb, kadar karbohidrat 38,00% bb, dan kadar serat kasar 1,61% bb.

5.2 Saran

Bentuk dan ukuran donat bekatul yang digunakan untuk semua analisa sebaiknya sama sehingga hasil analisa yang diperoleh menjadi lebih akurat.

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