

## **BAB VI KESIMPULAN DAN SARAN**

### **6.1. Kesimpulan**

- a. Sosis sapi yang dihasilkan dari kombinasi perlakuan minyak jagung/es memiliki kadar air 50,02%-60,82%, kadar lemak 10,19%-21,91%, kadar protein 17,75%-21,64% dan *total loss* 0,49%-7,26%
- b. Kombinasi perlakuan minyak jagung/es (20/20) dapat menghasilkan sosis sapi rendah lemak dengan stabilitas emulsi yang paling baik, citarasa dan *juiciness* yang disukai

### **6.2. Saran**

Perlu dilakukan penelitian lanjutan untuk mengetahui kandungan asam lemak tidak jenuh pada sosis sapi rendah lemak (sosis yang menggunakan minyak nabati).

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