

## **BAB V**

### **KESIMPULAN DAN SARAN**

#### **5.1. Kesimpulan**

1. Perbedaan proporsi bit dan pulp kulit buah naga merah memberikan pengaruh terhadap sifat fisikokimia velva, yaitu pH, total padatan terlarut, viskositas, dan laju leleh.
2. Peningkatan proporsi pulp kulit buah naga merah pada velva menurunkan pH (5,54-5,95); laju leleh, dan total fenol (17,71-38,25 mg GAE/100 g), sedangkan total padatan terlarut (9,13-9,52°Brix) dan viskositas (62,83-666,21 cP) meningkat.
3. Perbedaan proporsi bit dan pulp kulit buah naga merah memberikan pengaruh terhadap sifat organoleptik velva, yaitu warna, rasa, dan tekstur (*mouthfeel*).
4. Perlakuan velva terbaik yaitu perlakuan proporsi bit dan pulp kulit buah naga merah 6:4; dengan nilai rata-rata kesukaan terhadap warna, aroma, rasa, dan tekstur (*mouthfeel*) berturut-turut sebesar 4,39 (agak suka); 3,59 (agak tidak suka); 3,49 (agak tidak suka); dan 4,26 (agak suka); serta memiliki kandungan serat pangan sebesar 0,54%.

#### **5.2. Saran**

Hasil organoleptik velva bit dan pulp kulit buah naga menyatakan bahwa aroma dan rasa velva agak tidak disukai, sedangkan warna dan teksturnya agak disukai. Aroma dan rasa velva yang agak tidak disukai disebabkan karena adanya rasa *earthy* pada bit, sehingga perlu dilakukan pengembangan formulasi velva untuk meningkatkan penerimaan organoleptik.

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