

BAB V KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan maltodekstrin berpengaruh pada sifat fisikokimia tepung *pericarp* manggis yaitu kadar air, aktivitas air, warna, dan total fenol.
2. Kadar air tepung *pericarp* manggis yang dihasilkan berkisar 3,06 – 5,12% (*wet basis*), sedangkan aktivitas air berkisar 0,332 – 0,475
3. Uji warna tepung *pericarp* manggis menghasilkan nilai *lightness* antara 63,6-65,4; *chroma* antara 15,8-17,4; *hue* antara 49,2-49,7.
4. Total fenol tepung *pericarp* manggis berkisar antara 3789,33 – 4829,33 mg GAE/ kg bahan
5. Perlakuan terbaik adalah penambahan maltodekstrin sebanyak 18% (b/b) dengan hasil uji total fenol tertinggi yaitu 4829,33 mg GAE/ kg bahan

5.2. Saran

Perlu dilakukan penelitian lebih lanjut untuk mempertahankan warna merah keunguan dari *pericarp* manggis pada proses pengolahan tepung *pericarp* manggis.

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