

## **BAB V**

### **KESIMPULAN DAN SARAN**

#### **5.1. Kesimpulan**

1. Peningkatan konsentrasi pati kentang berpengaruh terhadap sifat fisikokimia *nugget* ikan patin-tepung nangka muda, yaitu penurunan kadar air (61,28-63,99%), daya serap minyak (7,47-11,26%), dan *cohesiveness* pada konsentrasi 15-18% (0,26-0,30), serta peningkatan WHC sebelum goreng (63,06%-114,53%) dan sesudah goreng (127,22- 216,49%), *hardness* (6101,66-8796,41), dan *cohesiveness* pada konsentrasi 3-12% (0,21-0,47).
2. Warna *nugget* ikan patin-tepung nangka muda cenderung coklat gelap dengan nilai L, a\*, b\*, hue, dan *chroma* berturut-turut sebesar 49,20-56,33; 6,78-8,75; 13,03-17,93; 62,41-63,87; dan 14,69-19,96.
3. Perlakuan terbaik berdasarkan sifat organoleptik diperoleh pada penambahan konsentrasi pati kentang 18% yang memiliki sifat fisikokimia kadar air sebesar 61,28%, WHC adonan sebelum goreng 114,53% dan sesudah goreng 216,49%, daya serap minyak 7,47%, *hardness* 8796,41 g, *cohesiveness* 0,26, serta warna *nugget* coklat gelap dengan nilai L, a\*, b\*, hue, dan *chroma* berturut-turut sebesar 49,20; 6,78; 13,03; 62,41; dan 14,69.

#### **5.2. Saran**

Perlu dilakukan penelitian lebih lanjut untuk mengetahui formulasi terbaik yang digunakan sehingga dapat diperoleh *nugget* ikan patin-tepung nangka muda dengan tingkat kesukaan rasa dan *juiciness* yang lebih baik serta penelitian lama penyimpanan *nugget* ikan patin-tepung nangka muda.

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