

BAB V KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Semakin tinggi konsentrasi ekstrak rosela (12,5%-25%), nilai pH akan menurun (3,11-2,80) dan nilai daya hisap meningkat (5,7 mL/20 detik-9,8 mL/20 detik).
2. Semakin lama masa simpan *jelly drink* (hari ke-1 hingga 14), sineresis semakin meningkat.
3. Sineresis meningkat pada konsentrasi 12,5%-17,5% dan menurun pada konsentrasi 20%-25% selama 14 hari masa simpan.
4. Penambahan ekstrak rosela sebesar 15% merupakan perlakuan terbaik yang paling disukai panelis, dengan nilai pH 3,02, daya hisap 6,3 mL/20 detik, sineresis sebesar 1,975% pada hari ke-7, nilai *lightness* 42, nilai *redness* 60,6, nilai *yellowness* 48,7, nilai *chroma* 77,7, dan nilai *hue* 39.

5.2. Saran

1. *Jelly drink* angkak biji durian dengan penambahan ekstrak rosela perlu dilakukan uji lanjut secara *in vitro* dalam menurunkan kadar kolesterol dan gula darah, sehingga produk ini dapat dikembangkan menjadi produk minuman fungsional.
2. *Syringe* yang digunakan untuk menguji daya hisap, perlu dirancang ulang.

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