

## BAB V KESIMPULAN DAN SARAN

### 5.1. Kesimpulan

1. Semakin tinggi perbedaan konsentrasi *xanthan gum* pada roti tawar angkak biji durian maka kadar air, volume spesifik, *cohesiveness*, *springiness* roti tawar makin meningkat dan *hardness* yang semakin turun.
2. Semakin tinggi perbedaan konsentrasi *xanthan gum* akan meningkatkan kesukaan panelis terhadap kelembutan dikunyah dan kemudahan ditelan.
3. Perlakuan terbaik dengan menggunakan metode *spider web* berdasarkan hasil uji sensoris adalah perlakuan *xanthan gum* 0,2%.

### 5.2. Saran

1. Perlu adanya pengujian lebih lanjut berkaitan dengan pengaruh *xanthan gum* terhadap laju staling roti tawar angkak biji durian bekatul selama penyimpanan seperti *crumb firmness*, kadar air *crumb* dan *moisture loss*.
2. Perlu dilakukan pengujian secara *in vivo* pada roti tawar angkak biji durian bekatul dengan perlakuan konsentrasi *xanthan gum* terbaik (0,2%) terkait dengan potensinya sebagai pangan fungsional.

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