

BAB V KESIMPULAN

5.1. Kesimpulan

1. Perbedaan jenis minyak berpengaruh nyata terhadap *juiciness*, namun tidak berpengaruh nyata terhadap warna, tekstur, dan A_w .
2. Perbedaan konsentrasi minyak yang tersarang pada jenis minyak berpengaruh nyata terhadap *lightness*, *juiciness*, A_w , dan *hardness*, namun tidak berpengaruh nyata terhadap *redness*, *yellowness*, *chroma*, derajat *hue*, *springiness*, dan *cohesiveness*.
3. Penambahan konsentrasi minyak yang semakin tinggi meningkatkan nilai *juiciness* dan cenderung meningkatkan nilai *hardness*, tetapi menurunkan nilai A_w , *springiness*, dan *cohesiveness*.
4. Berdasarkan pengujian organoleptik terhadap parameter warna, tekstur, dan flavor, didapatkan perlakuan terbaik adalah daging tiruan dengan penambahan minyak kelapa 5%, dengan nilai *lightness* 55,98, *redness* 4,15, *yellowness* 16,24, *chroma* 16,88, *hue* 74,36, *juiciness* 0,23%, *hardness* 1683,450 gram, *springiness* 0,905, *cohesiveness* 0,630, dan A_w 0,964.

5.2. Saran

Daging tiruan tepung gluten – ubi jalar putih dengan penambahan minyak yang dihasilkan memiliki tingkat kesukaan terhadap tekstur yang kurang disukai karena memiliki tekstur yang terlalu berminyak. Oleh karena itu perlu dilakukan penelitian lebih lanjut dengan penggunaan konsentrasi minyak yang lebih rendah agar dapat menghasilkan daging tiruan yang tidak berminyak dan lebih disukai. Selain itu, daging tiruan dapat ditingkatkan dalam segi warna karena daging tiruan dengan penambahan minyak yang

dihasilkan kurang menyerupai daging sapi. Penambahan pewarna pada daging tiruan perlu mempertimbangkan rasa yang akan dihasilkan.

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