

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan jenis dan proporsi susu berpengaruh nyata terhadap sifat fisikokimia (kadar air, aktivitas air, daya oles) serta terhadap sifat organoleptik (rasa, kenampakan, *mouthfeel*, aroma) selai cokelat berbasis emulsi tetapi tidak berpengaruh nyata terhadap kestabilan emulsi selai cokelat berbasis emulsi.
2. Penambahan susu bubuk skim menurunkan kadar air, aktivitas air dan daya oles selai cokelat berbasis emulsi. Sebaliknya, penambahan susu evaporasi dan susu kental manis meningkatkan kadar air, aktivitas air dan daya oles selai cokelat berbasis emulsi.
3. Penambahan susu bubuk skim menurunkan kesukaan panelis terhadap rasa, kenampakan dan *mouthfeel*, tetapi meningkatkan kesukaan panelis terhadap aroma. Sebaliknya, penambahan susu evaporasi dan susu kental manis meningkatkan kesukaan panelis terhadap rasa, kenampakan dan *mouthfeel*, tetapi menurunkan kesukaan panelis terhadap aroma.
4. Perlakuan terbaik berdasarkan perhitungan dengan metode *Spider Web* dari hasil pengujian organoleptik adalah perlakuan III (100% susu kental manis) dan V (50% susu bubuk skim dan 50% susu kental manis) dengan luas area masing-masing sebesar 89,15 dan 94,15. Selai cokelat berbasis emulsi perlakuan III dan V masing-masing memiliki kadar air sebesar 37,54% dan 34,21%, kadar protein sebesar 4,58% dan 5,20% serta kadar lemak sebesar 26,05% dan 25,84%.

5.2. Saran

Perlu dilakukan penelitian lebih lanjut untuk menghasilkan kesukaan aroma selai cokelat berbasis emulsi yang lebih disukai

karena kesukaan aroma masih tergolong rendah, yaitu agak tidak suka-agak suka .

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