

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan angkak rendah sitrinin pada konsentrasi 0,5%-1% tidak mempengaruhi pH dan a_w , namun dapat menghambat pertumbuhan bakteri pada sosis sapi.
2. Nilai ALT bakteri sosis sapi dengan 0,5% angkak rendah sitrinin meningkat setelah penyimpanan selama delapan hari namun menurun setelah penyimpanan pada suhu 4°C selama 15 hari. Semakin lama waktu penyimpanan maka pH semakin menurun.

5.2. Saran

1. Diperlukan penelitian lebih lanjut mengenai jenis bakteri kontaminan yang mampu dihambat oleh penambahan angkak rendah sitrinin pada sosis sapi dengan melakukan inokulasi kultur murni bakteri terpilih pada sosis sapi angkak rendah sitrinin dan diamati pertumbuhannya.
2. Diperlukan penelitian lebih lanjut mengenai masa simpan sosis sapi angkak rendah sitrinin dengan berbagai metode pengemasan atau jenis kemasan untuk menghasilkan sosis sapi angkak rendah sitrinin komersial yang sesuai dengan standar mutu setelah penyimpanan.

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