

## V. KESIMPULAN DAN SARAN

### 5.1. Kesimpulan

- Proporsi lemak pada (CBS : *shortening*) tidak berpengaruh nyata terhadap kadar air, *water activity*, serta kestabilan emulsi dari selai coklat berbasis emulsi.
- Proporsi lemak padat (CBS : *shortening*) berpengaruh nyata terhadap daya oles dan sifat sensori dari selai coklat berbasis emulsi.
- Proporsi CBS : *shortening* (100 : 0) menghasilkan selai coklat berbasis emulsi dengan kualitas sensori terbaik.

### 5.2. Saran

Perlu dilakukan kajian lebih lanjut dan lebih detail terkait pengaruh lemak padat (CBS : *shortening*) terhadap selai coklat berbasis emulsi, seperti profil asam lemak dan pengujian daya oles secara obyektif menggunakan *texture profile analyzer* (TPA).

Perlu dilakukan pengujian daya simpan yang disertai dengan parameter uji yang berkaitan dengan standar mutu, seperti *water activity* ( $A_w$ ) dan tingkat ketengikan selai coklat berbasis emulsi selama penyimpanan dalam jangka waktu tertentu.

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