V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

a. Penggunaan HCl 1,6 ml (1M) selama proses *Mildly Acidic Dry Heat Treatment* (MADHT) pada partikel pati jagung dapat menurunkan ukuran partikel pati jagung sebesar 57,83% (d SP1 = 9,698 µm) dari pati *Natve*, Sedangkan penggunaan HCl 2 ml (1M) menyebabkan partikel pati teragregasi.
b. Semakin tinggi kadar HCl yang digunakan dalam proses MADHT akan merusak rangkaian material kristalin, sehingga pati bersifat semakin amorf.
c. Hasil pengujian CI susu Almond menunjukkan tidak adanya perbedaan nyata antar perlakuan *emulsifier* yang berbeda, dan adanya perbedaan nyata antar konsentrasi *emulsifier*. Namun penggunaan SP1 dengan konsentrasi 0,5% menunjukkan kestabilan emulsi yang baik dibandingkan jenis *emulsifier* lain pada hari ke-1. Semua jenis *emulsifier* menunjukkan penurunan kemampuan emulsifikasi pada hari ke-3.
d. Hasil pengujian Viskositas menunjukkan tidak adanya perbedaan nyata viskositas antar *emulsifier* yang berbeda.

5.2. Saran

Partikel pati jagung yang dihasilkan masih memiliki diameter kisaran ukuran mikrometer (µm), dengan *yields* yang masih rendah, dan dapat mengalami agregasi. Perlu dilakukan penelitian lebih lanjut untuk didapati proses produksi partikel pati jagung dengan kisaran ukuran diameter <100 nm, *yields* yang tinggi, dan meminimalisir terjadinya agregasi.

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