V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

a. S*tarch particles* 1(SP1) dan SP2 masing-masing berukuran rata-rata 9,698 µm dan 179,27 µm menghasilkan nilai *creaming index* (CI) dan viskositas yang lebih rendah pada SP1.

b. Penambahan konsentrasi SP jagung yang semakin tinggi dapat menurunkan nilai CI dan meningkatkan viskositas susu kacang tanah.

c. Konsentrasi SP jagung yang tersarang pada ukuran diameter SP memberikan pengaruh nyata terhadap nilai CI dan viskositas susu kacang tanah.

5.2. Saran

Diameter SP yang dihasilkan belum mencapai ukuran nanometer sehingga masih perlu penelitian lebih lanjut supaya bisa menghasilkan pati berukuran nanometer seperti mengurangi jumlah HCl. Selain itu dapat ditambahkan beberapa parameter seperti pengukuran nilai zeta potensial untuk mengetahui gaya elektrostatiknya yang berkaitan dengan kecenderungan partikel untuk agregasi dan sudut kontak antara partikel-fase air-fase minyak untuk mengetahui tingkat hidrofobisitas SP.

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