

BAB IV

KESIMPULAN DAN SARAN

4.1. Kesimpulan

1. Penambahan susu dan perlakuan spray drying tidak mempengaruhi kemampuan antioksidan dari asam klorogenat pada kopi biasa.
2. Penambahan susu pada kopi yang diperkaya asam klorogenat diperkirakan tidak akan mempengaruhi kemampuan antioksidan dari asam klorogenat pada kopi tersebut
3. Jumlah susu yang dapat ditambahkan adalah maks 25 % dari total bubuk kopi yang diseduh berdasarkan penelitian penambahan susu pada kopi biasa.

4.2. Saran

1. Penelitian lebih lanjut diperlukan untuk mengetahui kemungkinan penambahan susu dalam kopi yang diperkaya asam klorogenat untuk membuktikan bahwa sebenarnya penambahan susu pada kopi jenis apapun tidak mempengaruhi kapasitas asam klorogenat sebagai antioksidan dalam kopi.
2. Penelitian lain juga dapat dilakukan untuk mengetahui berapakah jumlah maksimum susu yang dapat ditambahkan tetapi tetap dapat mempertahankan aktivitas antioksidan serta mekanisme asam klorogenat pada kopi yang diperkaya asam klorogenat.

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