

## V. KESIMPULAN & SARAN

### 5.1. Kesimpulan

1. Bahan aktif yang ditambahkan dalam formulasi *smart edible packaging* yaitu ekstrak bunga telang dan tepung cangkang telur berpengaruh nyata terhadap nilai total fenol, antosianin, aktivitas antioksidan, WVTR, tensile strength, dan elongation at break dari *smart edible packaging*.
2. Penambahan tepung cangkang telur tidak berpengaruh nyata terhadap total antosianin, aktivitas antioksidan, dan elongation at break dari *smart edible packaging*.
3. Penambahan bahan aktif meningkatkan aktivitas antioksidan (23,4830-71,6932%), WVTR (164,3269 – 229,7016 g/m<sup>2</sup> /24 jam), dan elongation at break (2,10 – 60,34%).
4. Penambahan bahan aktif menurunkan tensile strength (1,28 – 31,74 N/mm<sup>2</sup>).
5. Selama penyimpanan daging ayam, terjadi perubahan warna *smart edible packaging* menjadi lebih pudar, dengan intensitas warna yang berbeda-beda.
6. *Smart edible packaging* dengan penambahan bahan aktif dapat mengurangi pencoklatan pada daging karena adanya kandungan antioksidan pada bunga telang yang dapat mengurangi terjadinya oksidasi, dan mengurangi intensitas aroma pada daging ayam yang tidak disukai.

### 6.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai formulasi *smart edible packaging* yang memiliki ketahanan terhadap uap air dan kuat tarik yang baik sehingga dapat melindungi bahan pangan yang dikemas.

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