

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Konsentrasi karagenan memberikan pengaruh nyata terhadap pH, sineresis, dan daya hisap *jelly drink* kacang tanah.
2. Konsentrasi karagenan yang semakin tinggi menyebabkan peningkatan pH (pada penyimpanan hari ke-1 sebesar 6,89-7,07; hari ke-4 sebesar 6,77-7,03; dan hari ke-7 6,75-7,01), serta penurunan sineresis (pada penyimpanan hari ke-1 sebesar 13,51-2,31%; hari ke-4 sebesar 15,72-3,36%; dan hari ke-7 sebesar 19,69-5,30%) dan daya hisap *jelly drink* kacang tanah (pada penyimpanan hari ke-1 sebesar 81,75-13,13 mL/ 3 detik; hari ke-4 sebesar 86,88-16,75 mL/ 3 detik; dan hari ke-7 sebesar 91,63-22,63 mL/ 3 detik).
3. Konsentrasi karagenan yang dapat menghasilkan *jelly drink* kacang tanah dengan sifat organoleptik terbaik menurut konsumen adalah 0,325% (b/v) dengan skor kesukaan terhadap parameter rasa 5,41 (agak suka), *mouthfeel* 5,66 (suka), dan kemudahan dihisap 5,83 (suka). *Jelly drink* kacang tanah dengan konsentrasi karagenan 0,325% (b/v) memiliki pH 6,94-7,00; sineresis 5,99-10,01%; daya hisap 38,75-53,75 mL/ 3 detik; dan kadar protein 3,13%.

5.2. Saran

Perlu dilakukan modifikasi untuk meningkatkan kesukaan konsumen terhadap rasa *jelly drink* kacang tanah, misalnya dengan penambahan perisa atau bahan lain lainnya.

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