V. KESIMPULAN

5.1. Kesimpulan

Berdasarkan hasil penelitian, maka dapat disimpulkan sebagai berikut:

1. *Smart edible film* perlakuan T(R_1) (formulasi dasar + ekstrak bunga rosella 1:5) dan TC(R_1) (formulasi dasar + tepung cangkang telur ayam 0,3% + ekstrak bunga rosella 1:5) memiliki total fenol, total antosianin, dan aktivitas antioksidan *smart edible film* yang paling besar.
2. Penambahan ekstrak bunga rosella meningkatkan nilai *water vapor transmission rate* (WVTR) *smart edible film*, sedangkan penambahan tepung cangkang telur ayam menurunkan nilai WVTR *smart edible film*.
3. Penambahan ekstrak bunga rosella dan tepung cangkang telur ayam memiliki nilai kuat tarik *smart edible film* yang lebih rendah daripada *edible film* tanpa penambahan bahan aktif.
4. Penambahan ekstrak bunga rosella meningkatkan persen pemanjangan *smart edible film*.
5. *Smart edible film* dengan penambahan ekstrak bunga rosella dan tepung cangkang telur ayam mengalami perubahan warna (intensitas warna merah *smart edible film* semakin berkurang). Kualitas sampel daging ayam kukus yang dikemas dengan *smart edible film* lebih baik daripada sampel yang dikemas dengan *edible film* tanpa penambahan bahan aktif.

5.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai *smart edible film* dengan bahan tambahan yang sesuai untuk menghasilkan *smart edible film* yang lebih tahan terhadap tekanan dan air sehingga dapat mengemas produk pangan yang memiliki kadar air yang cukup tinggi.

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