

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Penambahan angkak biji durian serbuk dan ekstrak air pada yoghurt angkak biji durian memberikan pengaruh nyata terhadap angka lempeng total bakteri asam laktat dan total asam, namun tidak memberikan pengaruh nyata terhadap nilai pH.
2. Penambahan angkak biji durian ekstrak air memberikan nilai total asam tertinggi (0,81%) daripada perlakuan lain, dan penambahan angkak biji durian serbuk dan ekstrak air pada yoghurt angkak biji durian memberikan nilai angka lempeng total bakteri asam laktat yang lebih tinggi (13,4968 & 13,6275 log CFU/ml) daripada kontrol.
2. Penambahan angkak biji durian serbuk dan ekstrak air pada yoghurt angkak biji durian tidak memberikan pengaruh nyata terhadap antimikroba pada *Staphylococcus aureus* (ATCC 29520).

5.2. Saran

1. Perlu dilakukan penelitian lebih lanjut dengan mikroba jenis lain.

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