

BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan konsentrasi gelatin pada *panna cotta* santan berpengaruh nyata terhadap sifat fisikokimia (sineresis 0,37% - 8,68%, kekokohan (tinggi 1,2-1,8 cm dan diameter 5,6-6,4 cm), titik gel 3,66°C – 7,66°C, dan titik leleh 28,56°C – 36°C)) dan sifat organoleptik (warna 4,26 – 5,78 tekstur 2,44 – 5,82, rasa 3,48 – 5,72 , dan *mouthfeel* 3,32 – 5,62).
2. Peningkatan konsentrasi gelatin pada *panna cotta* santan menyebabkan peningkatan sineresis (0,37% - 8,68%), kekokohan (tinggi 1,2-1,8 cm dan diameter 5,6-6,4 cm), titik gel 3,66°C – 7,66°C, dan titik leleh 28,56°C – 36°C)

5.2. Saran

Perlunya penelitian lebih lanjut terhadap *panna cotta* santan dengan perbedaan konsentrasi gelatin hingga mencapai karakteristik *panna cotta* santan yang optimal (tidak menyerupai produk *dessert* lain seperti *pudding*) baik dalam menentukan sifat fisikokimia maupun organoleptiknya.

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