

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan proporsi *puree* pisang mas *overripe* dan tepung terigu memberikan pengaruh nyata ($\alpha=5\%$) terhadap karakteristik fisikokimia kukis seperti kadar air (2,3646%-3,4497%), kekerasan kukis (131,01-182,97 g.s/mm), *spread ratio* (2,2671-3,3583), *lightness* (46,9-54,6), *yellowness* (17,4-21,2), *chroma* (20,1-23,0), dan derajat *hue* (60,2-67,2).
2. Perbedaan proporsi *puree* pisang mas *overripe* dan tepung terigu memberikan pengaruh nyata ($\alpha=5\%$) terhadap karakteristik organoleptik kukis, seperti tingkat kesukaan warna (dengan skor 4,79-5,5 atau netral-suka), tingkat kesukaan rasa (dengan skor 4,7-5,98 atau netral-suka), tingkat kesukaan tekstur (dengan skor 4,63-5,6 atau netral-suka), dan tingkat kesukaan *mouthfeel* (dengan skor 4,79-5,85 atau netral-suka)
3. Semakin tinggi proporsi *puree* pisang mas *overripe*, kadar air dan *spread ratio* kukis pisang semakin meningkat sedangkan kekerasan kukis pisang semakin menurun.
4. Perlakuan yang dipilih sebagai perlakuan terbaik berdasarkan tingkat kesukaan panelis adalah perlakuan T3 dengan proporsi *puree* pisang mas *overripe* dan tepung terigu sebesar 70:30.

5.2. Saran

Kukis pisang pada perlakuan terbaik memiliki proporsi *puree* pisang mas *overripe* yang cukup tinggi sehingga kadar air dalam kukis cukup tinggi pula. Kadar air yang tinggi menandakan kukis memiliki A_w yang tinggi. Peningkatan A_w akan menurunkan masa simpan kukis karena rentan mengalami perubahan fisikokimia. Penelitian lebih lanjut yang berkaitan dengan masa simpan kukis pisang dapat dilakukan untuk menjaga kualitas kukis selama penyimpanan dan distribusi.

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