

V. KESIMPULAN DAN SARAN

5.1. Kesimpulan

Atas dasar hasil pengamatan diatas dapat disimpulkan bahwa :

1. Terdapat interaksi antara perlakuan konsentrasi $\text{Ca}(\text{OH})_2$ dan Na-metabisulfit terhadap warna dan bau dari tepung ubi jalar.
2. Perlakuan perendaman dalam konsentrasi $\text{Ca}(\text{OH})_2$ 0% dan konsentrasi Na-metabisulfit 0,1% memberikan warna dan bau yang disukai oleh konsumen.
3. Kombinasi perlakuan konsentrasi $\text{Ca}(\text{OH})_2$ 0% dan konsentrasi Na-metabisulfit 0,1% menghasilkan produk tepung tepung ubi jalar dengan kadar air 10,59%, kadar abu 1,84%, kadar pati 71,97%, residu sulfit 21,53 ppm, kadar kalsium 0,0647% dan rendemen 16,97%.

5.2. Saran

Dari hasil yang diperoleh ternyata rendemen tepung ubi jalar yang diperoleh cukup kecil. Oleh karena itu perlu diteliti lebih lanjut tentang pengaruh varietas dan lama penyimpanan ubi jalar terhadap rendemen tepungnya.

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