

BAB VI

KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Penambahan *Isolat Protein Soy Protein* (ISP) pada pembuatan *nugget* ayam afkir berpengaruh nyata terhadap kadar air, WHC dan pada pengujian *hardness*.
2. Penambahan *Isolat Protein Soy Protein* (ISP) pada pembuatan *nugget* ayam afkir berpengaruh nyata terhadap tingkat kesukaan panelis pada tekstur dan *juiciness nugget* ayam afkir.
3. Penambahan *Isolat Protein Soy Protein* (ISP) pada pembuatan *nugget* ayam afkir tidak berpengaruh nyata terhadap tingkat kesukaan panelis pada rasa *nugget* ayam afkir.
4. Tekstur dan *juiciness* pada *nugget* ayam afkir saling berkaitan dengan pengujian kadar air, WHC dan *hardness*.
5. Penambahan *Isolat Protein Soy Protein* (ISP) sebesar 2% menghasilkan *nugget* ayam afkir yang terbaik dengan nilai rata-rata untuk kadar air sebesar 64,81%, WHC sebesar 96,92%, *hardness* sebesar 52,77 gr/sekon, tekstur sebesar 5,46, *juiciness* sebesar 5,12.

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