

BAB VI PENUTUP

6.1. Kesimpulan

1. Interaksi antara variasi konsentrasi gula dan konsentrasi starter berpengaruh nyata terhadap aktivitas antibakteri kefir murbei dengan bakteri uji *Staphylococcus aureus* ATCC 25923, namun tidak berpengaruh nyata terhadap pH.
2. Variasi konsentrasi gula berpengaruh nyata terhadap sifat kimia yaitu pH dan aktivitas antibakteri kefir murbei dengan bakteri uji *Staphylococcus aureus* ATCC 25923.
3. Variasi konsentrasi starter berpengaruh nyata terhadap sifat kimia yaitu pH dan aktivitas antibakteri kefir murbei dengan bakteri uji *Staphylococcus aureus* ATCC 25923.

6.2. Saran

Perlakuan yang sebaiknya dilakukan adalah perlakuan G2S2 karena mampu memberikan aktivitas antibakteri terhadap *Staphylococcus aureus* ATCC 25923 yang paling tinggi dengan diameter 99,25-100,85 mm. Perlu dilakukan perlakuan lama penyimpanan kefir murbei untuk mengetahui apakah senyawa antibakteri masih mampu menghambat bakteri patogen tersebut dan perlu dilakukan pengujian ekstrak yang dinetralkan untuk mengetahui apakah senyawa fenol pada buah stabil dan asam organik pada buah tidak berpengaruh.

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