

BAB VI

KESIMPULAN DAN SARAN

6.1. Kesimpulan

- a. Konsentrasi tepung pepaya berinteraksi dengan lama penyimpanan dalam mempengaruhi jumlah sel terlepas. Konsentrasi tepung pepaya yang semakin besar dengan lama penyimpanan yang semakin lama menyebabkan pelepasan sel yang tinggi.
- b. Semakin rendah konsentrasi tepung pepaya yang digunakan mengakibatkan penurunan nilai pH yang rendah dan semakin lama penyimpanan menyebabkan nilai pH semakin rendah.
- c. Interaksi konsentrasi tepung pepaya dan lama penyimpanan menghasilkan peningkatan total asam yang signifikan pada lama penyimpanan 14 hingga 28 hari dengan konsentrasi tepung pepaya yang berbeda.

6.2. Saran

Perlu dilakukan penelitian dalam *carrier* yang berbeda untuk mengetahui pengaruhnya terhadap pelepasan sel dan perubahannya selama penyimpanan.

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