BAB V
KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan proporsi tepung beras hitam dan tepung ubi jalar ungu berpengaruh terhadap sifat fisik yaitu %daya serap air, tekstur (*fracturability* dan *crispness)*, dan warna (*lightness, chroma,* dan *hue*)
2. Penggunaan tepung beras hitam yang lebih tinggi dibandingkan tepung ubi jalar ungu akan menyebabkan peningkatan %daya serap air, *fracturability, crispness* dan penurunan nilai *lightness.*
3. *Flakes* tepung beras hitam dan tepung ubi jalar ungu cenderung memiliki warna *red purple*
4. Perbedaan proporsi tepung beras hitam dan tepung ubi jalar ungu berpengaruh nyata terhadap sifat organoleptik yaitu warna, tesktur, rasa, dan *mouthfeel.*
5. Perlakuan terbaik yang dihitung berdasarkan luas permukaan terbesar *spider web* uji organoleptik adalah penggunaan proporsi 40:60 tepung beras hitam:tepung ubi jalar ungu

5.2. Saran

Perlu dilakukan penelitian lebih lanjut mengenai porositas *flakes*, senyawa penyebab *aftertaste* yang tidak diinginkan pada beras hitam dan ubi jalar ungu dan cara meminimalkan rasa tersebut sehingga *flakes* dapat diterima masyarakat selain itu, perlu dilakukan penelitian lebih lanjut mengenai penambahan senyawa maupun proporsi bahan yang tepat agar diperoleh *flakes* dengan tekstur *crispy* yang dapat bertahan lama namun menurunkan nilai *fracturability.*

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