BAB V
KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Perbedaan konsentrasi agar batang dalam pembuatan selai murbei lembaran berpengaruh terhadap kadar air, tekstur (*hardness*, *adhesiveness*, dan *cohesiveness*), serta organoleptik kesukaan terhadap tekstur.
2. Perbedaan konsentrasi agar batang dalam pembuatan selai murbei lembaran tidak berpengaruh terhadap nilai aktivitas antioksidan serta organoleptik kesukaan terhadap rasa dan warna.
3. Peningkatan konsentrasi agar batang cenderung menurunkan kadar air, tingkat sineresis, dan *lightness*, namun cenderung meningkatkan nilai *hardness*, *adhesiveness*, dan *cohesiveness.*
4. Warna produk selai murbei lembaran adalah ungu-kehitaman.
5. Perlakuan terbaik berdasarkan tingkat kesukaan panelis yang dihitung dari luas area *spider web* yaitu penggunaan agar batang dengan konsentrasi sebesar 1,0% yang memiliki nilai kadar air 30,48%; *hardness* 845,379g; *adhesiveness* -914,791 g.s; *cohesiveness* 0,197; *lightness* 25,8; a* 1,3; b* -0,6; C 1,4; ˚H 334,7; tingkat sineresis hari ke-4 1,17, hari ke-8 1,41, hari ke-12 2,49; aktivitas antioksidan 53,5154 serta tingkat kesukaan panelis dari parameter rasa 5,0160, warna 4,9721, dan tekstur 5,5966 dengan standar nilai skor 1-7

5.2. Saran

1. Perlu dilakukan peneilitian mengenai pengaturan pH bubur buah murbei yang digunakan sehingga dapat menurunkan tingkat sineresis selai murbei lembaran.

2. Perlu dilakukan penelitian mengenai penggunaan *gelling agent* lain yang pembentukan gelnya stabil pada pH yang rendah, seperti *Hidroxy Propil Methyl Celllulose* (HPMC) sehingga dapat menurunkan tingkat sineresis selai murbei lembaran.

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