

## **BAB V**

### **KESIMPULAN**

#### **5.1. Kesimpulan**

1. Susu nabati dengan formula kadar lemak tertinggi (P2) memiliki kadar total padatan terendah, kadar lemak tertinggi dan kadar protein terendah serta tingkat kecerahan paling tinggi dan tingkat *yellowness* serta *redness* yang paling rendah.
2. Susu nabati P2 memiliki viskositas paling rendah yang paling mendekati susu sapi (0,0020 Pas) yaitu 0,0038 Pas.
3. Susu nabati P2 merupakan perlakuan yang dipilih sebagai perlakuan yang paling baik karena memiliki tingkat kesukaan pada parameter rasa dan nilai total keseluruhan meliputi parameter warna, viskositas aroma dan rasa yang paling tinggi.

#### **5.2. Saran**

Hasil penelitian membuktikan bahwa susu nabati yang terbuat dari campuran kacang-kacangan sudah dapat diterima oleh panelis secara umum. Hal ini menunjukkan bahwa penelitian lebih lanjut dapat dilakukan dengan menggunakan sumber bahan baku kacang-kacangan lain sehingga dapat dihasilkan produk susu nabati alternatif lain yang dapat menggantikan susu sapi. Penelitian lanjutan dapat dilakukan untuk mengkaji aplikasi penggunaan susu nabati sebagai bahan baku utama pengganti susu sapi dalam produk pangan berbahan baku susu seperti es krim, yogurt atau keju.

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