

## BAB VI KESIMPULAN DAN SARAN

### 6.1. Kesimpulan

1. Proporsi margarin dan kacang tunggak kukus pada *cake* beras memberikan pengaruh nyata ( $\alpha = 5\%$ ) terhadap kadar air, volume spesifik dan organoleptik, yang meliputi tingkat kesukaan terhadap warna *crumb*, keseragaman pori, kelembutan, rasa dan *moistness cake* beras.
2. Tingkat proporsi kacang tunggak kukus yang semakin tinggi menyebabkan kadar air dan volume spesifik *cake* beras cenderung meningkat.
3. Tingkat proporsi kacang tunggak kukus menyebabkan tingkat kesukaan panelis terhadap warna *crumb*, keseragaman pori, kelembutan, rasa dan *moistness cake* beras cenderung menurun.
4. Proporsi margarin dan kacang tunggak kukus dalam *cake* beras yang direkomendasikan adalah 20% : 80%.

### 6.2. Saran

Cake beras yang dihasilkan dengan proporsi kacang tunggak kukus diatas 20% menghasilkan cake beras dengan tingkat kesukaan *moistness* dan kelembutan yang cenderung menurun sehingga perlu dikaji lebih lanjut mengenai penambahan bahan lain untuk meningkatkan penerimaan panelis terhadap sifat organoleptik *cake* beras, yaitu kelembutan dan *moistness*.

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