

BAB VI KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Proporsikacanghijau kukus danmargainpadacake berasmemberikanpengaruhnyata ($\alpha = 5\%$) terhadapkadar air, volume spesifik, *hardness*, *springiness*, danorganoleptik, yang meliputi tingkatkesukaanterhadapwarnacrumb, keseragamanpori, kelembutan, rasa, dan*moistness cake*beras
2. Tingkat proporsikacanghijau kukus danmargarin yang semakintinggimenyebabkankadar air, volume spesifik, nilai*springinesscake* berassemakinmeningkatdannilai*hardness*menurun.
3. Tingkat proporsikacanghijau kukus danmargarin yang semakintinggimenyebabkantingkatkesukaanpanelisterhadapwarnacrumb, keseragamanpori, kelembutan, rasa, dan*moistness cake*berassemakinmenurun
4. Proporsikacanghijau kukus danmargarindalamcake beras yang direkomendasikanadalah 20%:80%

6.2. Saran

Perludikajilebihlanjutmengenaipenambahanbahan lain untukdapatmeningkatkanpenerimaanpanelisterhadapsifatorganoleptikcake beras, yaituwarnacrumb, kelembutandan*moistness*.

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