

BAB 1V KESIMPULAN

1. Ada pengaruh penggunaan xylitol dan tagatose terhadap sifat fisikokimia dan organoleptik *cookies* rendah gula.
2. Substitusi sukrosa dengan xylitol menghasilkan *cookies* rendah gula dengan tingkat kekerasan, kerenyahan, warna, dan water activity (A_w) yang berbeda nyata. Konsentrasi xylitol yang semakin tinggi, menghasilkan *cookies* rendah gula dengan tekstur yang semakin lunak, warna yang semakin pucat, kerenyahan yang semakin menurun, dan A_w yang semakin rendah.
3. Substitusi sukrosa dengan 100% tagatose menghasilkan *cookies* rendah gula dengan tingkat kekerasan dan warna yang berbeda nyata dengan *cookies* dengan 100% sukrosa. Konsentrasi tagatose yang semakin tinggi, menghasilkan *cookies* rendah gula dengan tekstur yang semakin keras dan warna yang semakin gelap.
4. Panelis lebih menyukai *cookies* rendah gula dengan konsentrasi sukrosa:xylitol = 50:50 dari segi warna, rasa, tekstur, flavor, *mouthfeel*, dan penerimaan secara keseluruhan pada kisaran nilai 1-9.
5. *Cookies* rendah gula dengan 100% tagatose paling disukai panelis dari segi warna dan tekstur, dari segi rasa dan penerimaan secara keseluruhan panelis lebih menyukai *cookies* rendah gula dengan 100% sukrosa pada kisaran nilai 1-9.

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