

BAB VI KESIMPULAN DAN SARAN

6.1. Kesimpulan

1. Metode pengeringan tepung kacang merah yang berbeda memberikan perbedaan ($\alpha = 5\%$) terhadap karakteristik fisikokimia tepung kacang merah yang meliputi kelarutan protein, kadar air, daya serap air, daya serap minyak, kapasitas dan stabilitas buih, stabilitas emulsi, dan warna.
2. Pemakaian tepung kacang merah dengan dua metode pengeringan yang berbeda dalam *cake* beras rendah lemak memberikan pengaruh nyata ($\alpha = 5\%$) terhadap karakteristik fisikokimia *cake* meliputi kadar air, volume spesifik, *cohesiveness*, *gumminess*, dan *chewiness*.
3. Pemakaian tepung kacang merah dengan dua metode pengeringan berbeda dalam *cake* beras rendah lemak memberikan pengaruh nyata ($\alpha = 5\%$) terhadap sifat organoleptik *cake* beras rendah lemak yaitu kesukaan terhadap kelembutan.

6.2. Saran

Metode pengeringan tepung kacang merah yang berbeda memberikan perbedaan terhadap beberapa karakteristik sifat fisikokimia tepung kacang merah dan *cake* beras rendah lemak, serta kesukaan terhadap kelembutan *cake*. Perlu dikaji lebih dalam mengenai kombinasi lama pengukusan kacang merah dan metode pengeringan untuk mendapatkan karakteristik fisikokimia tepung kacang merah yang lebih baik sehingga dapat diaplikasikan dalam berbagai produk.

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