

## **BAB V**

### **KESIMPULAN DAN SARAN**

#### **5.1 Kesimpulan**

##### **5.1.1 Kesimpulan spesifik yang berbasis pada penelitian**

1. Tepung komposit campuran tepung terigu dan tepung singkong yang terbaik adalah rasio tepung terigu dengan tepung singkong 60%:40% dengan produk roti sesuai dengan standar SNI.
2. Kadar air tepung komposit campuran tepung terigu dan tepung singkong masih di bawah standar SNI yaitu 40%
3. Tekstur tepung komposit campuran tepung terigu dengan tepung singkong 60%:40% bernilai 29,25 di atas standar 21.
4. Tinggi roti tawar siap santap berbasis tepung komposit campuran tepung terigu dengan tepung singkong 60%:40% adalah 13 cm di bawah standar sebesar 15cm.
5. Produk roti berbasis tepung terigu 100%, tepung komposit 80%:20%; 60%:40% diperoleh harga yang termurah pada tepung komposit 60%:40% dengan harga Rp9.772,8

##### **5.1.2 Kesimpulan umum**

Pembuatan roti tawar dipengaruhi oleh tepung komposit campuran tepung terigu dan tepung singkong.

#### **5.2 Saran**

1. Konsentrasi tepung singkong dapat diperbesar dalam pembuatan roti tawar siap santap.
2. Dapat mencari alternatif lain pengganti xanthan gum karena memiliki viskositas yang terlalu tinggi.

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