



BAB V

KESIMPULAN DAN SARAN

5.1. Kesimpulan

1. Pembuatan pati tapioka pregelatinisasi dengan pelarut etanol berhasil dilakukan.
2. Metode pembuatan pati tapioka pregelatinisasi dengan pengolahan menggunakan alkohol dan basa lebih baik dibandingkan dengan metode *drum drying*.
3. Semakin besar konsentrasi NaOH yang digunakan maka produk pati tapioka pregelatinisasi yang dihasilkan semakin baik.
4. Temperatur optimum untuk gelatinisasi pati tapioka dengan menggunakan pelarut etanol adalah 35 °C.

5.2. Saran

1. Melakukan penelitian dengan variasi pelarut yang digunakan.
2. Melakukan penelitian dengan variasi jumlah pelarut yang digunakan.
3. Mencari jumlah NaOH yang optimum untuk digunakan dalam pembuatan pati pregelatinisasi.
4. Melakukan penelitian dengan variasi NaOH antara 0,4 M – 0,6 M, dan lebih dari 0,6 M.



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