



BAB V

KESIMPULAN DAN SARAN

5.1 Kesimpulan

1. Kenaikan kadar pada zat *anti-browning* NaCl, air jeruk nipis dan asam sitrat akan semakin menurunkan nilai absorbansi.
2. Zat *anti-browning* NaCl, air jeruk nipis, dan asam sitrat dapat digunakan sebagai zat *anti-browning*.
3. Terjadi denaturasi enzim pada penambahan asam sitrat 1,0% dan 1,5%.
4. Penambahan asam sitrat 1,5% merupakan hasil penambahan terbaik untuk penghambatan *browning* pada kentang yaitu dengan nilai % inhibisi 76,75%.

5.2 Saran

1. Menggunakan jenis zat *anti-browning* lainnya untuk memperoleh hasil penurunan absorbansi yang lebih rendah.
2. Menggunakan kadar zat *anti-browning* dengan rentang yang cukup jauh agar memperoleh hasil yang signifikan.
3. Melakukan analisa kandungan asam askorbat dan asam sitrat untuk mengetahui konsentrasi masing – masing asam pada air jeruk nipis.



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