



## **BAB V**

### **KESIMPULAN DAN SARAN**

#### **5.1. Kesimpulan**

Berdasarkan hasil penelitian, kesimpulan yang dapat ditarik antara lain:

1. Aktivitas enzim tidak memberi pengaruh terhadap kadar glukosa dan galaktosa. Terlihat dengan grafik konsentrasi yang naik turun.
2. Konsentrasi awal laktosa memberi pengaruh terhadap kadar glukosa dan galaktosa, tetapi semakin tinggi konsentrasi awal laktosa, konsentrasi glukosa dan galaktosa cenderung naik turun.
3. Nilai turbiditas larutan tidak dipengaruhi oleh aktivitas enzim dan konsentrasi awal laktosa.

#### **5.2. Saran**

Penelitian ini perlu dikembangkan lebih lanjut karena dapat memberikan distribusi pada Indonesia, baik dari segi kesehatan maupun dari segi ekonomi. Adapun perkembangan yang dibutuhkan adalah adanya alat penunjang yang lebih mempermudah analisa GOS. Dengan alat tersebut, diharapkan analisis GOS akan menjadi lebih akurat dan tidak terbatas pada monosakaridanya saja.



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